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A FEAST OF GOOD THINGS





from Sue Hanna's Charity Cookbook Collection

FOURTH EDITION

A FEAST OF GOOD THINGS

A Cook Book

PREPARED BY THE
LADIES OF EMMANUEL CHURCH
HASTINGS, MICHIGAN

"A little bit of patience often makes the sunshine come,
And a little bit of love makes a very happy home.
A little bit of hope makes a rainy day look gay,
And a little bit of cooking makes glad a weary way."

HASTINGS, MICH.
HASTINGS HERALD PRESS
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The committee in charge of this work wish to acknowledge the courtesy and help given us by all who have contributed of their knowledge in the art of cooking. They would also like to express their appreciation of the help from many business men and firms who have purchased advertising space herein.

PREFACE

"More and more as civilization advances and the race improves, will the fact be recognized that upon what food we eat, how we eat it, and in what company, depend, in large measure, our health, social enjoyment, and moral character."

This little cook book that more than a decade ago made its appearance before you filled with the best of culinary art from every Hastings household, now makes its fourth appearance and will without doubt add as much comfort and joy to new homes, as to those of the past. Its travels have been extensive, from the north to the south, east to the west. From friend and from stranger has been wafted the message, "We could not keep house without the Hastings cook book—The Feast of Good Things."

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SOUPS.

Double, Double, Toil and Trouble.
Fire burn and cauldron bubble.—MACBETH.

SUGGESTIONS.

The stock for soup should always be made from uncooked meats; upon this depends fine flavor.

Cut meat and bone into small pieces, put in cold water and simmer and boil gently, without salt. Never boil soup meat fast. Add salt when thoroughly done.

Beef and bone, 8lbs., cook 6 or 8 hours, in kettleful of cold water, if more is needed add boiling hot, set aside to cool, next morning skim off the grease, simmer again two or three hours. Strain and you have your stock that will keep three or four days in cool place.—Mrs. Alice Williams, Oakland, Cal.

STOCK FOR SOUP.

Take fresh juicy lean meat, bone and meat of about equal weight. Put in cold water in proportion of 2 ¼ pints to each pound, slightly salted. Watch closely, and just before it boils skim carefully. Allow it to boil for the first half hour, then simmer slowly partly covered for four hours. When the soup is cold remove the fat. The stock underneath will form a jelly, and in cool weather will keep at least a week. Chicken or turkey bones add to the delicacy of the soup. Good soup can also be made by using the trimming of fresh meat, bits of cold beef, or the bones of any meat or fowl. Just before dinner each day, it is only necessary to cut off some of the jelly and heat it. It is very good with nothing additional, but one can have a change by adding different flavor, such as vermicelli; tomato or other vegetables.—Mrs. L. D. Williams.

If soups, sauces or beef tea have an excess of fat, lay a piece of coarse brown wrapping paper or blotting paper on top and it will absorb the fat. Lift the paper and the liquid will run off. Repeat the operation until freed sufficiently.

If soup is over salted, add a teaspoonful of sugar and a tablespoon of vinegar.

A quart of water and a teaspoon of salt is about the right proportion to a pound of meat.

DICE FOR SOUP.

Cut slices of bread and butter them; cut into small squares; put into a pan, buttered side up, and brown in a quick oven.

TO COLOR SOUPS.

Soups may be colored a rich amber by adding a small quantity of burnt sugar.

FRIED BREAD FOR SOUPS.

Cut stale bread into dice and fry in boiling fat until brown. It will take half a minute. The fat must be smoking when the bread is put into it.—Mrs. Frank Goodyear.

BOUILLON SERVED AT LUNCHEONS, ETC.

Purchase about six pounds of beef and bones (soup bones) for ten persons. Cut up the meat and break the bones; add two quarts of cold water, and simmer slowly until all the strength is extracted from the meat. It will take about five hours. Strain it, removing every particle of fat, and if there is more than ten cupfuls, reduce it by boiling to that quantity. Season only with pepper and salt. Serve in cups.—Mrs. Ed. Powers.

BEEF BROTH A LA CREME.

One lb. best round beef steak, seasoned. Boil two hours in 2 quarts of water over slow fire closely covered; strain and add $\frac{1}{2}$ pint milk, $\frac{1}{2}$ pint cream, season with pepper and salt. Do not boil after adding milk and cream.—Mrs. D. D. Ford.

NOODLE SOUP.

Take 4 lbs. of beef, or some prefer an old hen, cover with water and cook until very tender, season well with salt, black

and cayenne pepper an hour before serving; chop very fine 3 medium sized potatoes and 2 onions and add. To prepare the noodles: Break 2 eggs into a bowl, and add $\frac{1}{2}$ egg shell of cold water, mix with French's White Lily flour as stiff as you can handle it conveniently, roll into sheets, let them dry sufficiently that you may roll them without adhering to each other; roll them up together and cut with sharp knife into very narrow strips; let these cook 10 minutes and the soup is ready to serve.—Mrs. J. S. Goodyear.

OX-TAIL SOUP.

One ox-tail. $1\frac{1}{2}$ lbs. of lean beef, 5 carrots, 4 onions and small bunch of thyme if you can get it. Cut the tail up in small pieces and fry in butter, also fry the onions and three of the carrots; lay them in the soup pot and add the beef, cut in small pieces; grate over this the two raw carrots and add 4 quarts of cold water, with salt and pepper to taste; boil 7 hours, then strain and thicken with 2 tablespoonfuls of browned flour, and boil 10 minutes longer.—Mrs. D. G. Robinson.

CELERY SOUP.

Boil a small beef bone and a little veal until tender. Pick the meat from the bones, and leave in the liquid. Add some rice and celery thoroughly cooked, pepper corn and tiny bit of sugar. Salt to taste.—Mrs. J. M. Russell.

TOMATO SOUP.

One quart of tomatoes, 3 pints of milk, 1 tablespoon of French's White Lily flour, 2 tablespoons of butter, $\frac{1}{2}$ teaspoon of soda, $\frac{1}{2}$ teaspoon sugar. Stew tomatoes until soft, strain through wire sieve. Return to kettle and add the soda; stir well; add the milk warmed, then add flour and butter mixed together. Boil well, add sugar, salt and pepper to taste and serve immediately.—Mrs. Edward Powers.

CHICKEN VEGETABLE SOUP.

Take a fat hen; cover well with water, boil two hours; remove fowl, add 3 or four potatoes sliced, 1 large onion, 1 tablespoon chopped parsley. 1 teaspoon celery seed, a little red pepper, salt; cook until vegetables are thoroughly done. Just before taking from the stove add 1 pint of sweet milk.—Mrs. C. Huffman.

POTATO SOUP.

Boil a few potatoes sliced thin in sufficient water to cover them. When done add a good sized piece of butter, salt and pepper. Make a paste of 1 cup of French's White Lily flour and 1 egg, stir this into the soup. Boil all 2 minutes.—Mrs. Frank Stebbins.

BEAN SOUP.

Wash and boil your beans with a piece of salt pork. When the beans are soft, take them out and press through a colander, then put them back into the water they were boiled in, together with four hard boiled eggs quartered, $\frac{1}{2}$ lemon sliced, a little pepper. Boil up and serve.—Mrs. Oscar Young.

OYSTER SOUP.

Drain 1 can of oysters, take equal parts of water and liquor, salt, let come to a boil and skim; add 1 quart of rich milk and the oysters. Just before coming to a boil season with salt, pepper and butter to taste, and remove immediately from fire, and pour over two or three rolled crackers.—Mrs. D. S. Goodyear.

MOCK BISQUE SOUP.

One quart can of tomatoes, 3 pints of sweet milk, 1 large tablespoonful of French's White Lily flour, butter the size of an egg, pepper and salt to taste and 1 scant teaspoonful of soda. Stew the tomatoes ten minutes. Reserve a little of the cold milk with which to mix the flour, and boil the rest of it. Then add to the tomatoes and strain through a wire sieve. Return to the kettle and add the flour and seasoning,

tablespoon chopped parsley, 1 teaspoon celery seed, a little red and allow it to boil up. Add the soda just before you remove from the fire.—Mrs. D. G. Robinson.

MACARONI SOUP.

One quart of stock, several sticks of macaroni broken into inch pieces, 1 small onion, chopped fine; boil 20 minutes. Just before serving add salt, pepper and butter to taste.—Mrs. J. F. Goodyear.

CLEAR VEGETABLE SOUP.

Two quarts of stock, 1 quart of boiling water, 1 turnip, 1 small carrot, 1 sweet potato, 1 white potato, 1 ear of corn, 1 cup peas, 1 cup beans, 1 tomato, 1 tablespoon of rice or barley. Put the water in a soup kettle with the carrot and turnip, boil one hour, then add the other vegetables with the rice and boil until tender; add the stock, salt and pepper, boil it up and serve at once.—Mrs. Vaillant.

BEAN AND TOMATO SOUP.

One pint of beans boiled tender, 1 pint stewed tomatoes, rub through colander; add salt, 2 tablespoons nutmeal or chopped nuts, $\frac{1}{2}$ cup nicely steamed rice; add stock or water enough to make proper consistency.—Lottie Russell.

TOMATO CREAM.

One quart of canned tomatoes cooked tender, pass through sieve, allowing some of the pulp; season with salt, butter and pepper. Just before serving add $\frac{1}{2}$ teaspoonful soda. When done boiling add cup of milk and $\frac{1}{2}$ cup cream. Serve quickly.—Lottie Russell.

TURKISH SOUP.

One quart of stock, one cup of boiled rice, yolks of two eggs, one tablespoonful of cream, salt and pepper to taste. Put the rice in a sauce pan with the stock and let it come to a boil, then press through a sieve and return to sauce pan. Beat the yolks well and add to them the cream, add this to the

stock and rice and cook only a moment—if cooked too long the soup will curdle and thus be ruined. Add a dash of cayenne pepper and serve.—Mrs. A. P. Drake.

HOMINY SOUP.

To one quart of rich bean soup add one can hominy and a cup of sweet cream.—Mrs. N. M. VanAuken.

CORN SOUP.

Take the water in which chicken has been cooked, place on the fire and add meat and bones left to the stock, simmer till meat leaves the bones, strain and flavor with one teaspoon pepper and celery salt; add one cup of cooked corn, cook slowly for one hour. Just before serving add one cup sweet cream.—Mrs. N. M. VanAuken.

VEGETABLE SOUP.

For six persons, 3 lbs. meat boiled tender. Take stock, add one tablespoon rice, boil two hours; add 2 onions, 3 potatoes sliced thin, boil again 20 minutes, season with salt and cayenne pepper and $\frac{1}{2}$ teaspoonful sugar, strain if desired.

Make rice soup by using three tablespoonfuls of rice instead of vegetables.—Lottie Russell.

GREEN PEA SOUP.

One can peas, 1 quart boiling water, 1 pint milk, 1 slice onion, $\frac{1}{2}$ teaspoon sugar, 2 teaspoons butter, 2 teaspoons French's White Lily Flour, 1 teaspoon salt. Drain peas from liquid, rinse in cold water and let simmer 20 minutes in boiling water. Put through a sieve add onion to the milk and scald, make a white sauce of this with the butter and flour, add to the peas. Re-heat and serve with croutons.—Mrs. Richard Ondersluys.

POTATO SOUP.

Heat 1 pint milk, add 1 tablespoon French's White Lily flour that has been mixed with 1 tablespoon butter, stir

smooth in milk, add 1 cup mashed potato and 1 teaspoon onion cut fine, 1 tablespoon parsley cut fine. Season with salt and pepper and serve hot.—Mrs. W. E. Powers.

TOMATO SOUP.

Cook four or five ripe tomatoes, or $\frac{1}{2}$ can of tomatoes, $\frac{1}{2}$ pint of boiling water; (strain through wire strainer,) $\frac{1}{2}$ teaspoon of soda, 1 pint of sweet milk, salt, pepper, two or three rolled crackers and small piece of butter.—Mrs. Chas. Yutz.

PEANUT SOUP.

One cup shelled peanuts ground fine, 3 pints cold water. Let them boil 5 minutes, then add 1 large tablespoon butter, mixed smooth, with 1 tablespoon French's White Lily flour. Season with salt and pepper. Remove from fire and add 1 cup sweet cream or rich milk. This will serve five persons.—Mrs. D. G. Robinson.

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FISH.

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SUGGESTIONS.

Vinegar added to water, for boiling any kind of fish, hardens flesh and is a great improvement.

All fish are better if allowed to take salt an hour before cooking.

Scale can be loosened by pouring on hot water—turn off quickly.

Never let fish lie in water. Salt well and set in cool place.

Fish is better fried with thin slices of salt pork.

Put fish in frying pan skin uppermost.

BAKED FISH.

Clean the fish thoroughly, rub with vinegar inside and out, stuff with bread seasoned with salt, pepper and butter. Use soft bread and moisten with butter only. Cover the outside of fish with thin slices of salt pork. Put on a toasting rack over the dripper; baste frequently.—Mrs. George Barnes.

BROILED FRESH FISH.

When thoroughly cleaned and dried, split open and sprinkle with salt and lay on a buttered gridiron over a clear fire with inside down, until it begins to brown, then turn over. When done lay on a hot dish and butter plentifully.—Mrs. O. L. Huffman.

EGG SAUCE FOR BOILED FISH.

One teacup water, 1 teacup milk, when boiling add 1 tablespoon of French's White Lily flour creamed with 2 table-spoons of butter, and 2 well beaten eggs, salt and pepper. Boil 4 eggs hard, slice and lay over the dish, pour over the sauce and serve. Some like the addition of a little vinegar.—Mrs. W. H. Goodyear.

PARSLEY SAUCE FOR BAKED FISH.

Put in a sauce pan 1 teacup liquid from fish, 1 teacup

milk, when boiling add 1 tablespoon French's White Lily flour, creamed with 1 heaped tablespoon of butter; pepper and salt to taste, add 1 heaped tablespoon minced parsley.—Mrs. W. H. Goodyear.

OYSTER PATTIES.

Make the shells of rich puffy paste using for same 1 lb. flour (French's White Lily) and 1 lb. butter. Divide in quarters, using $\frac{1}{4}$ to be mixed with sufficient ice water to make a paste; roll out the other three parts of butter into as many thin sheets, using the remaining three parts of flour with the butter but no water. Then roll the paste quite thin and lay it on one of the sheets of butter and flour and roll again. Fold closely, stand on end and roll again, each time adding a sheet of butter until all is used. Roll thin, cut with doughnut cutter, one piece for the bottom, three layers above. Bake in brisk oven. Fill with oysters prepared as follows: One can of oysters, drain from their liquor, put them in frying pan with a small piece of butter, salt and pepper to taste; let them simmer two or three minutes, then add one cup of rich sweet cream and one tablespoon of flour previously moistened with cold milk.—Mrs. D. G. Robinson.

OYSTER PATTIES.

Make a rich puff paste and set on ice. Drain the oysters and put in sauce pan with very little of their liquor, let boil, stir in butter, pepper, salt and a little cream. Roll out crust and line some small tins with it, put 3 or 4 oysters in each and some of the sauce, cover with top crust, glaze with an egg and bake in a quick oven.—Mrs. N. T. Parker.

FRICASSEED OYSTERS.

Make a white sauce using a tablespoon of butter and one of French's White Lily flour melted together with salt and pepper to taste, over hot water pan or chafing dish. Add one pint oysters and cook in white sauce till edges curl. Then

cover with thick layer of cracker crumbs salted and around edges turn 1 cup of cream in which one egg has been beaten. Put on cover and cook till it bubbles up through the crumbs.—Miss Nelle Wales.

SCALLOPED OYSTERS.

A layer of broken crackers in a pudding dish, then a layer of oysters with seasoning of salt, black or cayenne pepper, a good deal of butter; repeat until dish is full, with crackers on top. Scald the liquor and skim, then put with milk, heat, and pour over all. Get ready about 2 hours before putting in oven; prick with a fork occasionally so that the crackers will be well moistened before baking. Cover and bake about half an hour, remove cover and brown before serving. Break the crackers instead of rolling.—Mrs. J. P. Roberts.

FISH CAKES.

Cold boiled codfish, either fresh or salt, remove the bones and mince the meat. Take two-thirds as much warm mashed potatoes as fish, add a little butter and beaten eggs and milk to make a smooth paste, and season with pepper. Make into cakes about an inch thick, sprinkle with flour and fry brown in butter.—Mrs. C. L. Huffman.

FRIED OYSTERS.

Put oysters in colander to drain off liquor and rinse by pouring cold water over them while in colander; dip each in beaten egg, then in Indian meal and lastly in rolled cracker crumbs, fry in spider with equal parts of hot butter and lard. Salt and pepper and serve immediately.—Mrs. J. S. Goodyear.

FISH TURBOT.

Little over a pint of milk, 3 tablespoons flour (French's White Lily,) butter size of an egg, salt and pepper. Let milk come to a boil in double boiler. Mix the flour with a little cold water, as for gravy; when the milk boils stir in the mixture of flour and water, butter, salt and pepper. The fish must

be cooked and picked apart free from bones. Put a layer of fish in a baking dish, then layer of dressing, and so on until the dish is full. Cover with cracker crumbs and moisten with little milk. This is for fresh fish. Canned salmon can be used in the same way, only put cracker crumbs between each layer and on top.—Mrs. Edgar Metheany.

SALMON IN A MOLD.

One can of salmon, 4 eggs beaten light, 4 tablespoons of butter melted but not hot, 1 cupful of bread crumbs. Season with pepper, salt and minced parsley. Chop fish fine and rub butter with it until it is a smooth paste. Beat bread crumbs into eggs, and season before working all together. Put it in a buttered mould and steam or boil one hour.

SAUCE.

One cup of milk, heated to a boil, thickened with a tablespoon of corn starch, liquor from salmon, 1 tablespoon of butter, one egg, 1 teaspoon anchovy, mushroom or tomato catsup, 1 pinch of mace, 1 of red pepper. Put egg in last and very carefully. Boil 1 minute. When turned from mold, pour sauce over it. Cut in slices at table.—Mrs. J. P. Roberts.

TURBOT A LA CREME.

Take a pint of cold boiled fish, flake not too fine. Scald two cups of milk, with a sprig of parsley, a small slice of onion and a few celery leaves. Rub two tablespoonfuls of butter with two of flour (French's White Lily) until smooth; add them to scalded milk and stir until it thickens. Beat yolks of two eggs light and strain the milk over them, stirring all the while. Season with salt and pepper. Grease a baking dish and fill with alternate layers of fish and cream until dish is full. Cover with bread crumbs and tablespoon of butter cut in small pieces. Bake in moderately hot oven 20 minutes.—Lottie Russell.

OYSTER COCKTAIL.

Eight tablespoons tomato catsup, 6 tablespoons lemon juice, 1 tablespoon Worcestershire sauce, 1 tablespoon horseradish, 1 saltspoon salt, 6 drops of Tobasco sauce, mix together and keep very cold until ready to serve. Put the oysters in punch glasses and fill with the mixture. This is sufficient for 8 glasses.—Mrs. C. F. Field.

CONGRESS HOTEL, CHICAGO, RECIPE FOR COOKING
FRESH FISH.

Place in frying pan, cover with cold water and two tablespoonfuls of salt. Boil hard for five minutes, then remove and put into cullender, and dash hot water over them. When dry and cool enough to handle, roll in three-quarters French's White Lily flour and one-quarter corn-meal, and fry in hot salt pork drippings. Cover a few minutes, then remove cover, turn and cook until brown.—Mrs. Richard Oundersluys.



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SALADS.

"To make a perfect salad there should be a spendthrift for oil, a miser for vinegar, a wise man for salt and a madcap to stir the ingredients and mix them together.—Spanish Proverb.

SALAD DRESSING.

Three eggs, 1 tablespoon butter, 2 tablespoons of French's White Lily flour, 1 cup of milk, $\frac{3}{4}$ cup of vinegar, $\frac{1}{2}$ teaspoon of salt, $\frac{1}{2}$ teaspoon of prepared mustard, 1-4 teaspoon of paprika; blend butter and flour over fire, add milk, separate eggs, beat yolks very light, add seasoning and add to mixture. Take from fire and add vinegar slowly, then the whites of the eggs beaten to a stiff froth. Thin with cream. This rule makes a quart.—Mrs. H. G. Holden, St. Louis, Mo.

SALAD DRESSING.

One cup vinegar, $\frac{1}{2}$ cup sugar, 4 eggs, small piece butter, 1 teaspoon mustard; stir the mustard smooth, add vinegar and butter and beat them, add eggs and sugar well beaten together. Boil to consistency of custard, then serve cold; when ready to serve, add $\frac{1}{2}$ cup cream to each cup of dressing. This will keep for weeks in a cool place and may be used for cabbage or potato salad. Salt and pepper.—Mrs. J. W. Bentley.

MAYONNAISE DRESSING.

Take the yolks of 2 raw eggs, beat them slightly, then add 1 salt spoon of salt, 1 of mustard and a pinch of cayenne pepper; add drop by drop olive oil, stirring constantly until it thickens. Thin the mixture with vinegar, using it alternately with the oil, until $\frac{1}{2}$ pint has been absorbed. It is a nice dressing for any kind of salad.—Mrs. W. E. Powers.

CREAM SALAD DRESSING.

Six eggs well beaten, $\frac{1}{2}$ teacup melted butter, 1 coffee cup cream, 1 coffee cup vinegar, 1 tablespoon salt, 1 tablespoon mustard (dry,) 1 tablespoon sugar, $\frac{1}{2}$ teaspoon white pepper,

(ground.) Mix well, boil in double boiler, stirring constantly until it thickens like thick cream. Pour over salad when cold. This will do for two large or three small chickens or for lobster. This dressing can be kept a long time by bottling and keeping in a cool place. For potato salad add a little onion juice.—Mrs. J. P. Roberts.

FRENCH MUSTARD.

One egg, 3 teaspoons sugar, 2 tablespoons mustard, 1 teaspoon corn starch, even teaspoon salt. Beat until perfect'y smooth, add a little red pepper if wanted, 1 cup vinegar and cook.—Mrs. R. Dawson.

SALAD DRESSING.

(Society quantity.)

Four cups vinegar (sharp,) 4 cups sugar, 1 cup French's White Lily flour, $\frac{1}{2}$ cup butter, 4 eggs, 3 teaspoons mustard, 2 teaspoonfuls salt, 1 teaspoonful pepper, 1 teaspoonful celery seed, 4 cups of cream. Boil vinegar, celery, butter, 3 cups sugar together. Mix mustard and sugar, add the flour, beat in the eggs and turn on the boiling vinegar, a little at a time, then return to the stove and cook in double boiler until thick. When nearly cold add the cream. A few drops of butter color added improves the cream color.—Mrs. Chas. E. Lunn.

SALADS OF STRING BEANS.

With Cooked Dressing—Cut the beans into pieces about an inch long and boil tender. When cold add a little onion and salt and pepper. Pour over them a cooked salad dressing and keep where it is cold till ready to serve. Garnish with sliced cucumbers or any other vegetable when served.

With French Dressing—Boil the beans without cutting into pieces until tender. When perfectly cold pour over them a French dressing and keep in the ice box till ready to serve.

French Dressing—One tablespoonful vinegar, 3 tablespoonfuls olive oil, 1 saltspoonful salt; pepper and a little scraped

onion if desired. Mix together thoroughly and it is ready to be poured over the salad.—Mrs. W. E. Powers.

LETTUCE SALAD.

One-half cup sour cream, three tablespoons of vinegar, 3 tablespoons of sugar, $\frac{1}{2}$ teaspoon mustard and a little salt. Mix well together and pour over the lettuce when ready to serve.—Mrs. M. W. Hicks.

CABBAGE SALAD.

Four quarts of shaved cabbage, 1 small teaspoon of salt, 2 teaspoons of sugar, 1 of pepper and a heaping teaspoon of ground mustard, 1 cup of good vinegar, $\frac{1}{2}$ cup butter slightly warmed and yolks of 8 hard boiled eggs rubbed smoothly. Mix all together except butter, and pour over cabbage, then add butter separately. Serve with whites of eggs sliced and laid on salad.—Mrs. Oscar Young.

CHICKEN SALAD.

Take 1 chicken and the same quantity of celery, 3 or 4 eggs, 1 tablespoon mixed mustard, 2 teaspoons of salt, 1 tablespoon hard butter 2-3 cup vinegar, 2-3 cup sweet cream.

Process of making—Season your chicken in cooking. Cut by hand both chicken and celery. Beat yolks and whites of eggs separately, and into this beat butter. Mix all ingredients in an earthen dish, except the cream, and set on stove and cook as thick as pound cake. When cold pour in cream, stirring well and pour over chicken and celery and add a pinch of cayenne pepper. Vinegar should be strong always.—Mrs. J. P. Roberts.

HAM SALAD.

One pound of boiled ham chopped fine, one-half dozen small pickles chopped fine, add a little chopped celery and serve with a dressing as for chicken salad.—Mrs. Ed. Doyle.

SALAD.

For a pretty and delicious salad, select nice leaves of lettuce, and on each lay a slice of tomato, on this put some

pickled beets that have been chopped fine. Pour over salad dressing. The tomatoes should be very cold before slicing.—Mrs. Frank Goodyear.

LOBSTER SALAD.

Two lobsters picked fine, 4 heads of fresh lettuce cut fine, put in a dish in layers, with the lobsters. Boil two eggs and mix the yolks with three tablespoonfuls of melted butter, 1 teaspoonful of cayenne pepper and salt, 2 tablespoonfuls of sugar and two cups of vinegar. Pour this dressing over when served.—Mrs. Robinson.

CABBAGE SALAD.

Two-thirds cup sugar, $\frac{1}{2}$ cup vinegar, 1 teaspoon of salt, butter size of egg. Boil until this is dissolved. Stir 1 teaspoon corn starch into $\frac{1}{2}$ cup of cream then pour all together and boil until it does not curdle. Pour over cabbage hot and cover. Let stand until cold.—Mrs. Orpha Goodyear.

A PINEAPPLE AND CELERY SALAD.

To 2 cups of shredded pineapple add 1 cup of chopped celery and one sweet red pepper cut into dice. For dressing use the ordinary mayonnaise dressing with whipped cream added. Serve very cold on lettuce leaves with nut meats or it may be served in cups made of apples peeled and scooped out or can be packed in ring moulds until cold then turn out on platter and garnished.—Mrs. David S. Goodyear.

COLD SLAW.

One head of fine white cabbage minced fine, 3 hard boiled eggs, 2 tablespoonfuls of salad oil, 2 teaspoonfuls of white sugar, 1 teaspoonful salt, 1 teaspoon pepper, 1 tablespoon made mustard, 1 cup vinegar. Mix and pour over the chopped cabbage.—Mrs. Wagner.

POTATO SALAD.

To 6 cold boiled potatoes add 1 cucumber, 1 white onion chopped fine, or put through a meat grinder. Sprinkle with salt, serve with mayonnaise dressing.—Mrs. Mae Diamond.

SALAD.

Take equal parts oranges and Bermuda onions, served with cooked mayonnaise.—Mrs. Yutz.

TOMATO SALAD.

Fill 6 smooth tomatoes with the following: $\frac{1}{2}$ lb. cream cheese mashed, 6 chopped pimolas, 1 tablespoon chopped parsley, 1 tablespoon tomato pulp, $\frac{1}{4}$ teaspoon dry mustard, enough French dressing to moisten. Serve on lettuce leaf with mayonnaise dressing.—Frances Williams.

PEACH AND NUT SALAD.

Take halves of large canned peaches, fill the center with pecans. Serve on lettuce leaves with mayonnaise and whipped cream, garnish with Marischino cherries.—Mrs. H. G. Holden, St. Louis.

SHRIMP SALAD.

Prepare 2 heads of lettuce, place in a salad bowl, slice over it three hard boiled eggs, add 1 cup of crisp sliced lettuce, 1 can of shrimps picked in small pieces. Pour salad dressing over just before serving; garnish with one lemon sliced thin.

TOMATO ASPIC.

Boil a white onion and a stalk of celery for 20 minutes in a pint of tomato liquor; strain and pour upon $\frac{1}{2}$ box of gelatin, which has been soaked 1 hour in $\frac{1}{2}$ cup of cold water. If the tomato is very tart, a teaspoon of white sugar may be added with the salt and pepper used in seasoning. Strain through a thick cloth and set aside to form in one large mold or several small ones; if the latter, each tiny shape may be served on a lettuce leaf covered with a mayonnaise dressing.—Mrs. R. French.

HAM MOUSSE.

One pint cold boiled ham, chop and season highly; moisten with 1 cup soup stock in which 1 tablespoon gelatine has been dissolved, heat and then set aside to cool. When mixture

starts to jelly fold in 1 cup cream whipped and the stiff white of 1 egg. Put in a mold, chill and serve on lettuce with mayonnaise.—Mrs. William Stebbins.

FRUIT SALAD.

One box gelatine soaked in 1 pint of cold water until dissolved, 3 cups sugar, 1 qt. boiling water, boil ten minutes, flavor with the juice of 2 lemons and a can of pineapple juice; strain and let cool. Then add 1 can of pineapple, 2 oranges, 2 bananas, cut in small pieces, white cherries, white grapes and canned pears add much to the salad. Put in molds and cool.—Ishpeming Cook Book.

SOME PLEASING SALAD COMBINATIONS.

Grape fruit and head lettuce with French dressing.

Asparagus tips on lettuce leaves with French dressing.

Boil string beans whole. When cold serve on lettuce leaves with French dressing.

Tomato aspic with mayonnaise.

Spanish onion sliced on lettuce leaves with French dressing.

Open one side of green grapes, take out seeds and fill with any nut meat. Place on lettuce leaves, with chopped celery and serve with spoonful of dressing.

Dice canned pineapple and drain. Add $\frac{1}{4}$ the amount of broken pecan meats. Serve on lettuce leaves with any mild salad dressing.

Diced beets on lettuce leaves with mayonnaise dressing.

Arrange on lettuce leaves, slices of tomatoes, cucumbers, onions and green peppers. Serve with French dressing.—Mrs. A. A. Anderson.

Grape fruit and celery served on lettuce leaves with French dressing.

Cut pimientoes into small pieces and rub into Neuchatel cheese, or any cream cheese. Make into balls the size of a

walnut and place on lettuce leaves. Serve with French dressing. Also a good dressing for sandwiches.—Mary Powers.

Bananas, pineapples and grapes.

Orange, apple, celery and raisins.

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MEATS.

Some hae meat and canna' eat
And some wad eat that wantit;
But we hae meat and we can eat,
And sae the Lord be thank it—BURNS.

SUGGESTIONS.

All fresh meats should be put into boiling water, unless intended for soup.

If more water is needed, always add it boiling. Skim when scum arises.

Boiling meat slowly and steadily makes meat much more tender.

Allow about 20 minutes to the pound for all boiling meats; 15 to 20 for roasting.

For broiling or frying have gridiron very hot.

Give steak your undivided attention while broiling; salt, pepper and butter, when removed to hot platter.

Scant teaspoonful of sugar and $\frac{1}{4}$ nutmeg added to meat gravy impart delicious flavor.—Hannah M. Barlow.

ROAST BEEF.

Put the beef into a dripping pan without water, into a very hot oven for the first half hour, that the outside may sear over and keep the juice inside; when half done the oven heat may be lessened, the meat salted and peppered and sufficient water put on for a gravy. Cook fifteen minutes to the pound if wished rare, or twenty minutes will make it well done.

If one does not care for gravy, roast the meat as above, leaving out the water entirely.—O. G. and C. G.

YORKSHIRE PUDDING.

One large coffee cup of sour milk, two eggs well beaten, a little salt, 1 teaspoonful of soda, and French's White Lily flour to make a batter a little stiffer than for griddle cakes; bake in the drippings of roast beef, raising the beef above it

by placing long iron pins across the pan. It should bake 20 minutes, serve hot with the meat. By using the sour milk the pudding is not so sodden as it is if made with eggs alone.—Mrs. D. G. Robinson.

NICE DRESSING FOR TURKEY OR ANY ROAST MEAT.

Cut bread into slices taking off the crust, then cut into small dice shaped pieces, put in butter, salt and pepper, a tiny bit of sage, the merest flavor of onion, mix together, then put in 3 eggs.

For extra nice turkey gravy make as usual, and just before taking up put in 1 quart of oysters.—Mrs. J. Russell.

MUTTON.

Take leg of mutton, cover with cold water, salt and pepper, boil two or three hours uncovered. Put in a skillet, dredge well with French's White Lily flour, cover with small pieces of butter. Baste every few moments. Bake half hour.—Mrs. C. L. Huffman.

MOCK DUCK.

Take a round of beef steak, at least 2 inches thick, lay it flat on meat board, add a good amount of rich bread stuffing, fold it, sew it up, roll in French's White Lily flour, salt a little and lay on 2 thin slices of pork; bake from $\frac{1}{2}$ to $\frac{3}{4}$ hour. Use a self baster if possible.—Mrs. James P. Roberts.

BEEF STEAK SMOTHERED WITH ONIONS.

Divide a round of beef steak, put half in a shallow pan, season with salt, pepper and sliced onions; sprinkle a little French's White Lily flour over all and then lay on the other half of the steak and season the same way; cover with another pan, bake $\frac{3}{4}$ of an hour.—Mrs. D. S. Goodyear.

CREAM SWEET BREADS.

First parboil the sweet breads and cut up into small pieces. Then to 1 lb. of sweet breads take $\frac{1}{2}$ pint cream; let it come to a boil, and add parsley, 1 beaten egg, $\frac{1}{2}$ cup butter, pepper

and salt to taste. Put a scant layer of cracker crumbs in baking dish, then a layer of sweet breads, then a layer of dressing and so on having cracker crumbs at the top; bake $\frac{1}{2}$ hour.—Mrs. W. J. Stuart.

BACON AND CALF'S LIVER.

Fry some slices of bacon a nice brown, pile them up on one side of frying pan to keep warm, pour boiling water on the slices of liver, roll in French's White Lily flour and fry in bacon gravy, cook slowly and thoroughly on both sides. Serve each person a slice of each.—Mrs. F. Balch.

PRESSED VEAL.

Boil 4 lbs veal, chop, not fine, add butter size of an egg, season with salt and pepper, dissolve 1 tablespoon of gelatine in a little of the water in which the veal is boiled and mix with it; boil hard $\frac{1}{2}$ dozen eggs, put part of mixture in mold, cut the eggs into halves and put them in, put in remainder of veal; pour over some of the remaining liquor, put on a press and set away to cool. Serve cold.—Mrs. J. S. Goodyear.

STUFFED SALT PORK.

Choose a piece of pork about 4 inches thick that is streaked lean and fat, place in cold water and boil one hour; then slice lengthwise down to the rind, but do not cut the rind; have ready a quantity of parsley, place between slices as much parsley as possible with a little pepper; press the slices together and tie with a stout cord. Boil two or three hours, according to the size of the pork; take out of water, sift a little of French's White Lily flour over it, and place in oven to brown. When cold slice crosswise, so that each slice is composed of a thin strip of pork and a strip of parsley.—Mrs. W. H. Goodyear.

ROAST TURKEY.

After the turkey has been washed and singed, prepare a dressing. For an eight lb. turkey take one loaf of stale bread chopped; moisten with a little cold water, $\frac{1}{2}$ lb. butter, salt

and pepper. Rub butter and French's White Lily flour on the outside. Roast $2\frac{1}{2}$ hours, baste frequently. Garnish with link sausage fried a light brown.—Mrs. H. A. Goodyear.

CHESTNUT STUFFING.

The nuts in stuffing for a fowl are to give it flavor, as sage, celery, or onions do. The nuts are shelled and cooked tender, in slightly salted boiling water. They are drained, skinned and chopped coarsely. Add the prepared nuts to well seasoned bread dressing and stuff fowl. Often the nuts are left whole but if large nuts are used it is better to chop them the size of bread crumbs.—Mrs. Clara Lathrop.

PORK ROAST.

Choose a lean piece of pork from the ham, cut slashes in it for dressing made in the usual way, adding a little sage. Season the roast well with pepper and salt, lay a few sage leaves over top. A four lb. roast should cook at least three hours in a hot oven; baste often; make brown gravy.—Mrs. Edward Powers.

STEWED SWEET BREADS.

Select those from veal which are white and firm; place them in salt and water to extract the blood; when quite free from blood, boil in slightly salted water twenty minutes; remove them from the water and place on ice until perfectly cold. Then remove all the fat and stringy portions, and arrange in little round flat cakes one or two inches in diameter, using either strings or wooden tooth picks for this purpose. Stew for a few moments in a small quantity of good clear soup. Just at the moment of serving, add to about six of these flat cakes a wineglassful of good sherry wine. Season well with butter, pepper and salt. Thicken the gravy with pulverized crackers or browned flour (French's White Lily,) adding a tablespoonful of chopped parsley. Place on dish garnished with water cress, and pour the gravy over them.—Mrs. M. W. Wightman.

A SPLENDID WAY TO COOK ROUND STEAK.

Cut the round into two or three large strips, flatten them out and pound well, sprinkle thickly with French's White Lily flour, season with pepper and salt; chop an onion finely, if this flavor is desirable, and sprinkle over with the rest; then roll each strip tightly and tie with a string. Place them, together with any bones that may be left, in a kettle with a little water, sprinkle flour over all and let it cook gently for three hours; after it is done take the strings off and slice each roll.—Mrs. J. M. Neff.

VEAL LOAF.

Three pounds veal and $\frac{1}{2}$ lb. of salt pork chopped fine. Add 3 slices of stale bread also chopped fine, 3 raw eggs, 3 teaspoons of salt, $1\frac{1}{2}$ teaspoons black pepper, 1 teaspoon sage, mix well together, bake $2\frac{1}{2}$ hours in a moderate oven. Baste well.—Mrs. J. S. Goodyear.

BAKED SPRING CHICKEN.

Place jointed chicken in baking pan and season with salt and pepper. Make a paste of French's White Lily flour and warmed butter thick enough to spread nicely on chicken and put sufficient water in pan for gravy, which will be the right thickness to serve when taken out of the oven.—Mrs. Fred Barlow.

VEAL LOAF.

Three and one-half lbs. of raw veal, 1 slice of salt pork, 6 small crackers rolled fine, butter the size of an egg, 2 eggs, 1 tablespoon of salt and 1 teaspoon of pepper, 3 sage leaves rolled fine and 2 teaspoons of the extract of celery, mix well; pack tightly in a deep tin, covered with bits of butter and crackers; cover with another tin and bake 2 hours. Uncover and brown on top.—Mrs. J. Russell.

EGG BACON PIE.

Cover bottom and side of dish with crust the same as for chicken pie. Cut small thin slices of bacon or smoked ham,

to cover well the bottom of the dish. Make custard of 1 quart of milk, and 4 eggs; salt and pepper, pour over meat and bake in moderate oven.—Mrs. M. W. Hicks.

BEEF RIBS.

Cook until tender and salt when nearly done. Remove them from the stock, roll them in French's White Lily flour that has been salted and peppered and fry in butter and lard mixed. Make gravy of the stock.—Mrs. Charles Huffman.

TO ROAST A FILLET OF VEAL.

Veal requires more time to roast than any other meat except pork. It is scarcely ever done too much, or seasoned too high. A leg weighing 8 or 9 pounds should roast three hours. Take out the bone, make incisions on the inside every few inches and fill with salt pork cut fine, salt and pepper, using about 1 lb. of pork for a roast of this size. Rub inside thoroughly with salt and pepper, adding about two table-spoons of butter, roll and tie firmly. Place in a buttered pan, sprinkle with pepper and salt, dredge the top with French's White Lily flour and lay thin slices of salt pork over it and add a pint of water; baste often, adding more water if it become necessary.—Mrs. Atkins' Society Veal.

TO BOIL HAM OR SHOULDERS.

A large ham weighing 16 or 18 lbs. should be cooked five or six hours, one weighing 12 lbs. four hours. Boil it slowly in plenty of water, adding a teacupful of vinegar, 1 of brown sugar, and a dozen cloves. When done take from the water, remove the skin, put in a dripping pan and cover with a board and weights. It should be cooked 24 hours before using in order to slice nicely, if intended for eating cold.

Another method is to remove from the water an hour before it is done, removing the skin and smoky part, covering it with cracker crumbs and brown sugar and placing it in a slow oven for an hour. Of course the ham is to be thor-

oughly washed before boiling and placed in cold water to boil.
—Mrs. Atkins.

TO COOK MUTTON CHOP.

Cut the pieces from the loin, fry in part butter and lard, when nearly done add to 1 lb. mutton chop a good sized tomato, sliced, pepper and salt to season. Take out upon a hot dish; pour into a frying pan a teacupful of hot water, dredge in a little French's White Lily flour and as it boils up stir it thoroughly, then pour it over the chops. Mutton chop is very good broiled. Lay a tomato on a hot dish with butter, pepper and salt; when the chop is ready to turn, place it upon the tomato, pressing it firmly on both sides in order to season it, return to the gridiron, repeating the process until the chop is done.—Mrs. Atkins.

STEWED BREAST OF VEAL.

Cut into small pieces and fry brown, either in lard or the fat fried out of salt pork. Be careful to brown all parts thoroughly, then pour in hot water enough barely to cover it, add lemon peel cut fine and sweet marjoram; cover it close as possible and stew gently two hours, then pour off the liquor into a sauce pan and thicken with brown flour. Take up the veal in a hot dish and pour the gravy over it. Always allow half an hour for frying veal brown; no other meat requires as much time. Be sure and use plenty of salt and pepper.—Mrs. Atkins.

VEAL CUTLET.

Dip cutlet in beaten egg and roll in bread or cracker crumbs, fry in lard and butter over a slow fire until brown, season with salt and pepper, serve with or without gravy.—Mrs. Ed. Powers.

STUFFED LAMB.

Pick off all the fat from a nice leg of lamb or a small leg of mutton. Cut off the shank, make deep incisions in various

parts of the inside of the leg; fill them with a stuffing made of crumbs of bread, salt pork, sweet marjoram, pepper and salt. Stuff it very full. Put hardly water enough into the pot to cover the leg. Throw in a dozen or two of cloves, half an onion chopped very fine, and a little salt, half a teacupful of catsup improves it very much. Let it simmer steadily three hours. When you take up the leg, thicken the gravy if it is not thick enough. Put a few spoonfuls over the meat and the rest in a gravy tureen.—Mrs. Atkins.

HANNAH BARLOW'S BOILED DINNER.

Select a nice piece of corned beef: be sure and have some fat; 8 lbs. is a nice size. If very salt put in pot with cold water; when nearly boiling change for more cold water; when second water boils, skim until no impurities arise. The beef, unless very tender, should be boiling as early as 8 o'clock. Our grandmothers always made a boiled Indian pudding,—I make after this rule.—“Stir Indian meal into 1 quart of boiling milk, making batter as thick as will pour, add 2 well beaten eggs, and 1 cup of seeded raisins, fill pudding bag three-fourths full, hang it up and let it swell for an hour; put pudding in with meat for three hours, boiling, turning several times.” Prepare carefully, cabbage, turnips, beets, carrots, pears, potatoes and any other vegetable you may fancy. Boil cabbage and turnips in kettle together with some of the liquor from the meat pot, to flavor (this will render the meat fit to be used when cold.) Beets and carrots by themselves. These vegetables usually require more than an hour's cooking; at the same time, throw into the meat pot, good solid pears, just ripe, one for each person, and half an hour later, potatoes nicely peeled. Meat, potatoes, pears and pudding all in one pot with plenty of water. Always have a teakettle of hot water ready to replenish the kettles, as water evaporates. Never add cold water to boiling meat or vegetables. The taking up and serving of a boiled dinner is the relish of the whole thing.

Have vegetable dishes and large platter hot. Press cabbage thoroughly in colander, drain liquor from meat and place in center of platter. Arrange around it nicely drained potatoes, pears, turnips; cut beets and carrot into thin slices, and pour over them hot vinegar seasoned with a little butter, sugar, salt and pepper, makes a beautiful dish to look at. Drop the pudding quickly into cold water and turn onto hot platter. Serve with rich cream and sugar or maple syrup. With cup of tea, bread and butter and dish of catsup, you have a dinner fit for a king.

JELLIED CHICKEN.

Stew an old fowl until tender, putting it on in cold water with an onion, a few stalks of celery and a small bunch of parsley. Let it come to a boil very slowly and cook until the meat slips from the bones. Cut it off in neat pieces, strain two cups of the stock and add two tablespoons of gelatine that has soaked half an hour in a little cold water. Season it well with salt and pepper and sprinkle on the chicken. Arrange pieces of chicken in the bottom of a brick tin, pour in the gravy with part of the jelly. Then put in more chicken and more jelly until the mould is full. Set it in a cold place until perfectly firm and then turn it out. Place lettuce or parsley around it and a couple of hard boiled eggs, cut in slices.—Vinnie B. Ream.

BEEF LOAF.

Three and one-half lbs. round steak, $\frac{1}{2}$ lb. salt pork chopped fine, 1 cup rolled cracker, 2 eggs, 1 cup milk, 1 teaspoon pepper, 1 tablespoon salt, a little sage. Bake three hours. Delicious hot or cold. When served cold, garnish with bits of parsley, or sliced lemon. This makes a more wholesome loaf than veal in hot weather.—Mrs. Hannah M. Barlow.

BEEF LOAF.

Two lbs. round steak, 20 crackers ground fine, 2 eggs, lump of butter, 2 cups milk, 3 teaspoons salt, 1 teaspoon

pepper. Bake one hour.—Mrs. Wm. Hams.

SPARE RIB AND SAUER KRAUT.

Fill dish with alternate layers of sauer kraut and pork spare rib. Partly cover with water; season well with salt and pepper. Cover and bake four hours.—Mrs. John F. Goodyear.

BEEF LOAF.

One and one-half lbs. chopped round of beef, a little suet mixed. Salt and pepper. Prepare bread crumb dressing, using 2 cups soft crumbs, $\frac{1}{2}$ cup melted butter, chopped onion, celery and cook last in a little butter. Press half the chopped beef into a square bread tin, then spread the dressing evenly over, then the rest of the beef. Press all together firmly with potato masher. Turn the square loaf thus formed into a baking tin. Put thin slices of pork under and over; dredge with flour and roast in hot oven $1\frac{1}{2}$ hours, basting frequently with hot water and butter.—Com.

VEAL BIRDS.

Cut thin veal steaks into strips 5 in. long, 3 in. wide, season well and on each strip place a spoonful of dressing made of bread crumbs and giblets, chopped fine; season with salt and pepper, roll the meat and fasten with tooth picks. Place birds in iron pan with butter and sear over quickly; then place them in a dripper $\frac{1}{2}$ full of rich milk, cover closely and cook in oven two hours.—Mrs. John F. Goodyear.

POT ROAST.

Place in a kettle well filled with boiling water a piece of beef rump about 4 lbs. Avoid adding more water if possible. Salt, pepper and boil it down 3 hours or until it fries. Add small lump of lard, flour both sides of meat and fry until brown. Add a little water, boil again three or four minutes, then take out meat and make gravy. Care taken not to burn.—Mrs. Royce Barlow.

TO BAKE PORK CHOPS.

Salt, pepper and roll them in French's White Lily flour. Place them in dripping pan with $\frac{1}{2}$ cup of water. Watch closely. Bake in gas oven from half to three-quarters of an hour.—Mrs. Royce Barlow.

DUMPLINGS.

Two cups French's White Lily flour, 4 teaspoons baking powder, $\frac{1}{2}$ teaspoon salt, 2 teaspoons butter, $\frac{3}{4}$ cup milk; mix and sift dry ingredients. Work in butter and add milk gradually. Dip by spoonfuls on top of stew and cook about 20 minutes.—Mrs. Morse Nevins.

A NICE WAY TO COOK CHICKEN.

Heat a large piece of butter in meat roaster; cut chicken as for frying. Season with salt and pepper, roll in French's White Lily flour and sear each piece in hot butter, then add water to nearly cover. Cover and cook until tender. Just before serving pour over a little cream if desired.—Mrs. C. F. Field.

FRENCH STEW.

One lb. beefsteak, 1 lb. porksteak, 6 large onions. Cut meat in small pieces; place in kettle a layer of beefsteak, a layer of onions, then one of meat. Season with salt and pepper and teaspoon of cloves. Sprinkle with French's White Lily flour. Cover with cold water and let simmer about three hours.—Mrs. Chas. Doyle.

MINT SAUCE FOR LAMB.

Take fresh spearmint, strip the leaves from the stem after washing, dry them on a cloth, chop very fine, and to three heaped tablespoons mint and 2 of sugar, after mixing well, pour over gradually 6 tablespoons good vinegar.—Mrs. W. H. Goodyear.

HORSE-RADISH FOR BEEF.

Two tablespoons prepared horse-radish, and 1 dessertspoon of olive oil or melted butter and one of prepared mustard.—

Mrs. W. H. Goodyear.

PREPARED HORSE-RADISH.

Coffee cup grated horse-radish, 2 tablespoons white sugar, $\frac{1}{2}$ teaspoon salt, 1 pint cold vinegar, bottle and seal, and it will keep a long time.—Mrs. W. H. Goodyear.

MUSTARD FOR PORK.

Equal parts of mustard, flour, sugar and vinegar, mix and cook in an earthen dish.—Mrs. W. H. Goodyear.

CAPER SAUCE FOR BOILED MUTTON.

Melt 2 tablespoons butter in a sauce pan, stir into it 1 tablespoon French's White Lily flour, when thoroughly mixed, add 1 cup liquor in which the mutton is boiling and 1 cup of milk; after cooking sufficiently, and just before serving, add 2 heaped tablespoons capers.—Mrs. W. H. Goodyear.

Prunes added to a pot-roast while cooking give a most delicious flavor. They can afterwards be pickled and used as a relish.

MINT APPLE JELLY.

A fine accompaniment to roast goose or pork. Make the jelly in usual way, using Greening apples. To each cup of the strained juice add before putting in the sugar, a tablespoon of mint juice, prepared thus: Wash one cup of mint leaves, add one cup hot water and let steep one hour. Strain through cheese cloth. This gives a dark green mixture, that colors the apple jelly a delicate tinge of green.—Mrs. Richard Ouder-sluya.

COLD MEAT DRESSING.

Four eggs well beaten, 1 tablespoon mixed mustard, 1 tablespoon butter, 1 teaspoon salt, one-half teaspoon pepper, 8 tablespoons of sharp vinegar. Cook over boiling water until thick. Nice for cold pork or veal.—Mrs. J. F. Goodyear.

VEGETABLES

"The butcher, the baker, the candle stick maker, all jumped out of a roasted potato."

BAKED BANANAS.

One-half cup butter, 2 cups sugar, 3 tablespoons or more of French's White Lily flour, juice of 3 lemons, 2 cups boiling water. Cream butter and flour, add sugar and juice of lemons, then gradually stir in the hot water. Cook in double boiler until thick. Pare 6 or 7 bananas, place in baking dish, cover with the sauce, scatter a handful of raisins over and bake about 20 minutes.—Mary Delue.

FRIED TOMATOES.

Take a two quart basin full of crackers wet with hot water, add one quart can of tomatoes and one egg. Season with salt and pepper. Fry in hot lard or butter.—Mrs. D. R. Cook.

POTATO SNOW.

Mash a dozen boiled potatoes, while hot add a cup of hot cream, and a good sized lump of butter. Cream with fork until foamy, then press through a colander letting potato fall lightly in to a hot dish. Serve immediately.—Miss Julia Smith.

FRICASSEED POTATOES.

One quart of boiled potatoes chopped, add a little milk, salt and pepper, warm three minutes then add butter. Serve immediately.—Mrs. Frank Stebbins.

MACARONI.

One quarter of a pound of macaroni boiled in salt water 20 or 30 minutes, then drain off the water and keep the sauce-pan covered. Roll 2 tablespoonfuls of butter in 4 of French's White Lily flour. Boil $\frac{1}{2}$ pint of cream and 1 pint of milk (or all milk) to which add the butter and flour and boil until it thickens. Butter a dish and put in first a layer

of macaroni, then a layer of grated cheese, then some of the sauce. Repeat this until the dish is full. Bake ten minutes. Caution—Let no cold water touch the macaroni as that toughens it.—Mrs. A. D. Kniskern.

COOKED TOMATOES.

Take a little butter or a small piece of pork and fry it. Slice an onion in it and cook a moment, pour in tomatoes and cook up. Season to taste.—Mrs. J. Russell.

GREENS.

Take any kind of greens, boil tender in salted water. Put in a colander and press out the water. Put butter size of walnut in spider and when hot pour in greens with 1 egg and $\frac{1}{2}$ cup vinegar stirred together and heat through.—Mrs. Harriet Knowles.

CORN FRITTERS.

Take 1 can of corn, add 1 pint sweet milk, 2 eggs, 1 good tablespoon French's White Lily flour, butter size of an egg, pepper and salt to taste. Beat all together thoroughly, butter well your frying pan and when quite hot drop a tablespoonful in a place. When nicely browned, turn. Serve hot. Green corn can be used the same.—Mrs. Hughes.

ASPARAGUS.

Untie the bunches and wash. Cut stalks off as far down as they are brittle. Tie again in bunches, and stand upright in a deep kettle, pour in boiling water to cover all but the tips, cover tightly and boil about forty-five minutes. Add one teaspoon of salt. Drain and serve on toast with drawn butter sauce.

DRAWN BUTTER SAUCE.

Rub $\frac{1}{2}$ cup butter and 2 tablespoons of French's White Lily flour together, then stir into a pint of boiling water. Add one egg very carefully, also a little salt and parsley if desired.—Mrs. Richard Oudersluys.

PARSNIPS (Very Nice.)

Scrape them clean, cut in slices lengthwise and boil in a stew pan until tender. Drain and dip into a batter made of $\frac{1}{2}$ cup of milk, 1 egg, $\frac{1}{2}$ teaspoon baking powder in flour (French's White Lily) enough to thicken like griddle cakes. Fry in hot drippings or butter.—Mrs. J. F. Goodyear.

COOKED CELERY.

Cut celery into inch pieces and boil $\frac{1}{2}$ hour. Just before taking up put in milk or cream, salt, pepper and butter, and tiny bit of sugar.—Mrs. J. Russell.

DEVILED TOMATOES.

Pare large, firm tomatoes and cut in thick slices and broil. Lay in a dish and pour over them this sauce: Three tablespoons each of oil and vinegar, yolks of three eggs beaten light, 1 teaspoon of sugar, $\frac{1}{2}$ teaspoon each of mustard and salt, a pinch of cayenne. Put sugar, mustard, salt and pepper into the vinegar and heat to boiling. Whip the oil into the beaten yolks, drop by drop, until it is rich and creamy and then stir into the boiling vinegar, gradually. Set in hot water and stir until scalding hot.—Mrs. Robinson.

MACARONI.

Boil $\frac{1}{4}$ lb. of macaroni until tender, then drain off the water and add $\frac{1}{2}$ lb. grated cheese, $\frac{1}{2}$ cup of sweet cream, $\frac{1}{2}$ cup butter, salt to taste. Put in the oven and brown. Bake in shallow tins. Serve in square pieces.—Mrs. N. T. Parker.

MACARONI WITH TOMATOES.

Take 1 pint beef soup or water and put $\frac{1}{2}$ lb. macaroni with a little salt and boil in an oat meal dish until the liquor is nearly absorbed. Place in an earthen pie plate and pour over a sauce made of tomatoes, well boiled, strained and seasoned with salt, pepper and butter. Sift over top a little cayenne pepper. Cover with grated cheese and brown in the oven.—Mrs. W. H. Goodyear.

BOSTON BAKED BEANS.

Soak over night 2 quarts of beans. Parboil early in the morning, then put into a bean pot, salt and pepper, add some salt pork, large iron spoon of molasses. Cover them with hot water if needed. Bake in a covered dish.—Mrs. W. Wilkins.

POTATO PUFFS.

Take 2 cups cold mashed potatoes and stir in 2 table-spoons melted butter, beating to a white cream before adding anything else, then add 2 eggs whipped very light, a teaspoon of cream or milk, 2 teaspoonfuls of sugar, salt to taste. Beat all well together and bake in a quick oven till brown.—Mrs. Irvine.

MACARONI.

Break and throw macaroni into boiling water, add salt and boil 25 minutes, drain in a colander. Put into a deep dish

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successive layers of macaroni and cheese. It will take about a cupful of grated cheese; a little red pepper improves the flavor.

CREAM SAUCE.

A piece of melted butter, $\frac{1}{2}$ tablespoon of French's White Lily flour. Cook together; add a cupful of milk and a pinch of salt. Let it boil until it thickens, and pour over the macaroni and bake.—Mrs. J. P. Roberts.

DELMONICO POTATOES.

Cut cold boiled potatoes very fine, and to each pint allow one cup of cream, two tablespoons of butter, one teaspoon of salt, dash of pepper. Season potatoes with salt and pepper, put in shallow baking dish, add cream which should not quite cover them. Pour over melted butter, and grated cheese. Brown in quick oven.—Mrs. Julius Russell.

FRANCONIA POTATOES.

Prepare as for boiling. Cook in boiling water for ten minutes, drain and place in a pan in which meat is roasting. Bake until soft, basting with the fat in the pan when basting the meat. The time required to bake is about forty minutes. Sweet potatoes may be prepared in the same way.—Mrs. Richard Oudersluys.

BROWNE CARROTS.

A delicious way to cook carrots is to cut them in slices and cook until tender, then add to pan in which beef is roasting, letting them brown well. Parsnips are also nice this way.—Mrs. W. R. Cook.

EGG PLANT.

Pare and cook soft, then mash. For one good sized egg plant, take one cup sugar, same of flour (French's White Lily,) salt and a little baking powder. One egg can be used. Drop in hot lard. Serve immediately.—Mrs. David Goodyear, Memphis, Tenn.

SEVERAL WAYS OF COOKING SWEET POTATOES.

Pare and slice the raw potatoes into a baking dish, sprinkle each layer with sugar and bits of butter, cover with water and cook three hours or more, then brown in oven.

Boil the potatoes, then mash. Season them with sugar, salt, cinnamon and nutmeg. Put in baking dish, spread top with butter and brown.

Take cold boiled potatoes, cut in slices. Put in baking dish in layers, seasoning each layer with sugar, cinnamon and other spices, with plenty of butter, and brown in oven.—Mrs. C. P. Cooper, St. Louis, Mo.

TOMATO SPAGHETTI.

One pint tomatoes, 2 medium onions, one-third box spaghetti. Cook tomato and onion together, season with salt, butter, sugar and pinch of cayenne pepper. Pour over spaghetti, which has been cooked until tender; cover with cracker crumbs and brown in oven.—Mrs. John F. Goodyear.

HUNGARIAN CABBAGE.

Cut cabbage in small pieces. Cook until tender in enough water to cover it. Cook and strain 1 pint of tomatoes; add to cabbage and thicken with a little French's White Lily flour and water. Season to taste.—Mrs. Anderson.

SCALLOPED ONIONS.

Put them in salted boiling water and cook 10 minutes, then drain. Repeat this process three times, then cook until tender; drain thoroughly, put in baking dish and pour over them a cream dressing. Sprinkle with fine cracker crumbs and bake ten minutes.—Mrs. W. N. Chidester.

BOSTON BAKED BEANS.

Soak one pint of beans over night. In the morning parboil until smooth. Take from the water and put in bean pot. Add $\frac{1}{4}$ pound of salt pork; 1 tablespoon of molasses, salt and

pepper to taste. A small onion may be added. Fill the bean pot with boiling water and bake nearly all day. Add boiling water as needed.—Mrs. Chas. Rogers.

CANDIED SWEET POTATOES.

One layer of raw sweet potatoes, season with sugar, salt, pepper and butter; add more layers of potato until dish is filled. Cover with cold water; dash of grated nutmeg. Put in the oven and cover. Cook until transparent.—Mrs. Ida Wood.

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HASTINGS, MICH.

BREAD.

"In brown Holland apron she stood in the kitchen,
Her sleeves were rolled up, and her cheeks all aglow.
Her hair was coiled neatly, when Indiscreetly
Stood watching while Nancy kneaded the dough."

BREAD.

Three medium sized potatoes, 2 tablespoons of flour, 1 tablespoonful of sugar, 1 tablespoonful of lard, 1 teaspoonful salt, 1 quart boiling water. Put sugar, lard and salt in a mixing bowl, put the potatoes in hot and mash all together, stir in the French's White Lily flour and add the quart of boiling water slowly, stirring until smooth; when cool add one-half cake of yeast foam. If desired to bake early in the morning, make this at noon. At night stir thick with flour and in the morning knead into a loaf and set away to rise. Make this into 4 bar loaves and set away to rise again. Bake one-half hour.—Mrs. Anna D. Mason.

COMPRESSED YEAST BREAD.

Sift 1 quart of French's White Lily flour into a cake bowl, cook 3 small potatoes, mash and put in, stir in water enough to make a thick batter, put in 2 cent cake of compressed yeast, dissolved in a little water. Beat very light with fork, when light add 1 teaspoon salt, 1 tablespoonful sugar, piece of lard size of an egg, mix into lump, using as little flour as possible; let it get light. Make into loaves, let rise again; bake $\frac{3}{4}$ hour. This makes three loaves. You can make very nice rolls by taking some of the dough, rolling out and cut with cookey cutter; rub the top with butter and double over, let it rise. This bread started in the morning can be baked at noon.—Miss Mary Delue.

WHOLE WHEAT BREAD.

In the morning add to a pint of milk scalded and cooled to lukewarm stage, two tablespoonfuls of sugar, one teaspoonful of salt, and half a cupful, or $\frac{1}{4}$ of yeast cake dissolved in $\frac{1}{2}$

cup of warm water. Mix dough with 5 or 6 cupfuls of whole wheat flour. The dough is a little softer than for white bread. Part white can be used with whole wheat if desired. Let mixture rise until light, then either stir or mix down, according to the consistency, and put into well greased pans. Let rise again and bake in a slower oven than for white bread.—Mrs. Clara Lathrop.

SALT RISING BREAD.

One-half cup coarse flour, one-half teaspoon salt, scald; make it quite thin, let it stand in a warm place from 8 to 10 hours, or until light. Put in a cool place until used. Make a sponge of 1 quart of warm water or milk quite thick and add yeast: stand where it will keep warm, until light. Knead into loaves and when light bake in a moderate oven one-half hour. This makes three loaves.—Mrs. Fred Barlow.

RAILROAD YEAST.

Five tablespoonfuls of coarse flour, one-half teaspoon each of salt and soda; pour on boiling water and stir about as thick as flour gravy. Set away to rise.

SALT RISING BREAD.

A bowl $\frac{1}{2}$ full luke warm water thickened with French's White Lily flour, a teaspoonful of railroad yeast; put in warm place to rise. When light take $\frac{1}{2}$ pint of boiling water, cool with 1 pint sweet milk, a pinch of salt, and pour in yeast and make a thick batter; put in warm place. When light mix into loaves. This makes three loaves.—Mrs. Frank Stebbins.

BISCUIT.

To one quart of new milk scalded, add 1 heaping tablespoon of lard and 1 of butter, 1 tablespoonful of sugar, good pinch of salt, cool a little and stir in flour (French's White Lily) to make a thick batter and beat $\frac{1}{2}$ hour. Add one penny's worth of compressed yeast dissolved and let rise until light. Then roll out on board one inch thick and cut into

small biscuits. Rise again, and when ready for the oven wet each on top with cold water, and bake in quick oven from 10 to 15 minutes. Makes 50 biscuits.—Mrs. James Roberts.

BISCUIT.

One quart milk, 1 heaping tablespoonful each of lard and butter, let it just scald; when lukewarm add one cake of Twin Brothers' yeast, salt. Mix in French's White Lily flour to make stiff batter, beat for ten minutes or more. Sift flour $1\frac{1}{2}$ inches over this, put in cool place. In morning mix into lump; when light enough make into biscuit, let rise again and just before putting into oven rub a little melted butter over each. Makes 50 biscuits.—Mrs. J. Russell.

BEATEN BISCUIT.

Two lbs. French's White Lily flour, 4 oz. lard; put salt in flour and work in the lard. Into $\frac{1}{2}$ cup sweet milk put one teaspoon sugar and pinch of soda. Mix with flour and beat with rolling pin until it blisters or is perfectly smooth. Roll out thin, cut with small cookie cutter and bake in hot oven. Good for receptions.—Mrs. C. P. Cooper, St. Louis, Mo.

SWEET BISCUIT.

One-fourth cup of sugar, scant cup butter, 2 eggs, 1 cup milk, 2 cups French's White Lily flour, 2 teaspoons baking powder. Bake in gem irons.—Mrs. J. C. Andrus.

PARKER HOUSE ROLLS.

One quart sifted flour (French's White Lily,) $\frac{1}{2}$ yeast cake, 2 tablespoons sugar, 2 tablespoons of butter, 1 tablespoon of lard, salt. Pour 1 pint of boiling milk over the ingredients, except the yeast, add that when lukewarm. Mix early in the morning and knead at noon, adding sufficient flour to make as stiff as biscuit. When light knead into rolls; roll out rather thin, cut with a biscuit cutter, roll oblong, spread a little butter on one end; roll over the other part way, let rise in pans before baking. If cold mix over night. Ought to bake 10 or 15 minutes.—Mrs. C. Huffman.

BREAKFAST CAKES.

One cup of milk, two cups of French's White Lily flour, one beaten egg, one tablespoonful of sugar, one tablespoonful of butter, two teaspoonfuls of baking powder. Bake in muffin tins.—Mrs. A. D. Niskern.

FLANNEL CAKES.

One pint of sour milk or sour cream, a tablespoon of melted butter if milk is used, 2 eggs, 1 teaspoon of soda, French's White Lily flour for batter to bake on griddle. Leave the whites of eggs until just before baking, then beat them very light, and stir in lightly.—Mrs. D. S. Goodyear.

CORN BREAD.

Teacup of corn meal, pour boiling water over half, pinch of salt, 1 egg, 2 teaspoons soda, lard size of hickory nut, buttermilk to make thin batter. Bake in moderate oven.—Mrs. Hannah Goodyear, Memphis, Tenn.

STEAMED CORN BREAD.

One cup molasses, 1 cup sweet milk, 1 cup sour milk, 2 cups corn meal, 1 cup French's White Lily flour, 2 even teaspoonfuls of soda. Steam two hours, bake $\frac{1}{2}$ hour.—Anna Bessmer.

NUT BREAD.

Four cups French's White Lily flour, 4 teaspoons baking powder, 1 egg, salt, $\frac{1}{2}$ cup sugar, 1 cup chopped walnuts, 2 cups sweet milk. Sift flour, baking powder, salt and sugar together. Add nuts, mix egg with milk. Stir all together, raise 20 minutes; bake 1 hour.—Mrs. C. F. Field.

GRAHAM BREAD.

Two tablespoons of sugar, 1 egg, 1 cup sour milk, 1 teaspoon soda, 1 tablespoon of butter, pinch of salt, 1 large tablespoon of French's White Lily flour; $1\frac{1}{2}$ cup of graham flour. Bake in one loaf. This rule makes very nice gems.—Mrs. A. A. Anderson.

CORN MUFFINS.

Two eggs, 1 tablespoon melted butter, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup meal, $\frac{1}{2}$ pint sweet milk, 2 cups of French's White Lily flour, 3 teaspoonfuls of baking powder, salt.—Mrs. N. Barlow.

JOHNNY CAKE.

Two eggs, $\frac{1}{2}$ cup of sugar, $\frac{1}{2}$ cup sour milk, $\frac{1}{2}$ cup cream, $1\frac{1}{2}$ cups meal, $\frac{3}{4}$ cups of French's White Lily flour, 1 teaspoon soda, pinch of salt.—Mrs. J. C. Andrus.

PUFFETS.

Two teacups of French's White Lily flour, 1 egg, 2 teaspoonfuls baking powder, butter size of small egg, milk to make a little thicker than cake. Bake in gem tins.—Mrs. Chas. Lunn.

SPANISH BUNS.

One quart of raised dough, a little more perhaps, $\frac{1}{2}$ cup of sugar, 1 large tablespoonful lard, the same of butter, 2 eggs, 1 cup English currants. Knead well and put into gem irons. When light rub with melted butter and sprinkle with sugar and cinnamon. Bake in quick oven.—Mrs. N. Barlow.

TROY ROLLS.

One pint of milk, $\frac{1}{2}$ cup of butter, $\frac{1}{4}$ cake of compressed yeast, 2 quarts of French's White Lily flour. Heat the milk and butter until the latter is melted, add the yeast, pour the mixture in the middle of the flour, stir a little. If mixed at 9 a. m., mold at 1 p. m. without adding any more flour. Four hours later or one before baking, mold into rolls and bake twenty minutes.—Mrs. E. W. Jordan.

MORAVIAN CAKE.

Take one pint light bread dough, work in small $\frac{1}{2}$ cup butter; same of sugar, little cinnamon, pinch of soda. Roll out thin and put on pie tin, and when very light punch half a dozen holes in top, put butter in these, sprinkle sugar and

cinnamon over the top. Bake in quick oven.—Mrs. H. A. Goodyear.

KUCHON.

Take enough bread dough to fill an ordinary square pie tin. Add piece of butter, or lard size of egg. Roll half an inch thick, lay in pie tin. Pare and slice apples very thin, press into the dough all over the top, sprinkle with sugar and cinnamon. Pour over a little melted butter. Let rise, bake in quick oven. To be eaten with coffee.—Mrs. G. S. Turner, Grand Rapids.

POPOVERS.

Two cups of flour, 2 eggs, 2 cups of milk, $\frac{1}{2}$ teaspoonful of salt, grease gem pans or small earthen cups and put them in the oven to get hot. Beat the eggs (without separating) until very light, add to them the milk and salt, then pour this gradually on the French's White Lily flour, stirring all the while. Do not add too rapidly or the batter will be so thick that it cannot be beaten smooth. Strain through a sieve to remove any little lumps that may remain. Take the gem pans from the oven, and quickly fill them half full with this mixture and bake in a quick oven about 25 minutes.—Mrs. E. Vaillant.

GRAHAM MUFFINS.

Two cups of graham flour, 1 cup of milk, one-third cup of sugar, 1 egg, butter the size of an egg, 2 teaspoonfuls of baking powder. Bake in rings in hot oven. Gem irons should be heated before filling in batter by placing them on top of stove.—Mrs. H. M. Barlow.

BREAD MUFFINS.

One pint stale bread crumbs, $1\frac{1}{2}$ cups sifted flour (French's White Lily,) 1 tablespoon of melted butter, 1 pint of milk, 2 eggs, 2 teaspoonfuls of baking powder; cover the bread crumbs with the milk and soak for half an hour, beat the eggs separately, add the yolks to the bread and milk, then

the melted butter and a teaspoonful of salt, mix well together; add the flour, beat until smooth, and stir in carefully the whites of the eggs and baking powder. Bake in greased gem pans in a quick oven 30 minutes.—Mrs. E. Vaillant.

WHITE FLOUR MUFFINS.

One quart French's White Lily flour, 2 eggs, $\frac{1}{2}$ cup of sugar, 1 cup sweet milk, a little salt, 3 teaspoonfuls of baking powder.—Mrs. N. Barlow.

MUFFINS.

One pint of French's White Lily flour, $\frac{1}{2}$ pint of sweet milk, 3 eggs, 2 teaspoons of baking powder, 1 teaspoon pulverized sugar, salt. Bake in gem irons.—Miss Parkhurst.

ONE EGG MUFFINS.

Two cups French White Lily flour; 4 teaspoons baking powder, $\frac{1}{2}$ teaspoon salt; 2 tablespoons sugar; 1 cup sweet milk; 2 tablespoons melted butter; 1 egg.—Mrs. W. Schader.

MRS. BADGER'S MUFFINS.

Three level tablespoons of soft butter, 2 level tablespoons of sugar; 2 eggs, $\frac{1}{2}$ teaspoon of salt, 1 cup sweet milk, 2 cups French's White Lily flour, 2 teaspoons of baking powder.—Mrs. L. E. Knappen.

DELICIOUS BATTER BREAD.

One cup of white corn meal, $1\frac{1}{2}$ cup cold water or sweet milk, 1 or 2 eggs (depends on price,) 1 heaping teaspoon baking powder, 1 tablespoon of melted lard, $\frac{1}{2}$ teaspoon salt. Mix the meal with a part of the liquid, then add the well-beaten egg, then baking powder, lard, and finally the balance of the liquid and salt. Pour into a well-greased pan and bake it 30 minutes in a quick oven.—Mrs. Pond, Richmond, Virginia.

BROWN BREAD.

Set sponge at night. Take large pint warm water, half a cup of yeast and brown flour enough for a thick batter. In the

morning add half a cup of molasses, small teaspoon soda, and flour (French's White Lily) to make it very stiff, as it is stirred with a spoon. Put into your baking pan, let it get very light and bake an hour. This makes 1 good loaf.—Mrs. J. W. Bentley.

BROWN BREAD.

Two cups sour milk, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup molasses, 2 teaspoons soda, 4 cups graham flour. Bake in moderate oven. Makes one bar loaf.—Mrs. A. Slingerland.

BROWN BREAD.

Take one large cup of corn meal. Put in enough boiling water to make mush, and let it cook 15 minutes. Then stir in a cup of molasses, a little salt and let it get cold. Then put in a large cup of light sponge. Mix in enough flour to knead into a loaf.—Mrs. W. J. Stuart.

BROWN BREAD.

Two cups corn meal, 2 cups French's White Lily flour, 2 cups sour milk, 1 egg, 1 tablespoon melted lard, $\frac{1}{2}$ cup molasses, $\frac{1}{2}$ cup sugar, 2 even teaspoons soda, 1 teaspoon salt. Steam 2 hours, bake $\frac{1}{2}$ hour.—Mrs. Sylvester Greusel.

BROWN BREAD.

One cup sour milk, scant cup molasses, 1 teaspoon soda, 3 cups of graham flour, salt, 1 cup chopped raisins. Steam $1\frac{1}{2}$ hours. Bake ten minutes.—Mrs. Sable Brown.

GRAHAM GEMS.

One and one-half cups graham flour, the same of sour milk, one egg, two tablespoons of sugar, one even teaspoon of soda, pinch of salt. Bake in quick oven.—Mrs. H. Knowles.

GRAHAM GEMS.

Take one-third cup sour cream, fill cup with sour milk, 1 teaspoonful soda, pinch of salt, about 2 tablespoonfuls of

sugar. Stir thick enough with graham flour to hold up.—Mrs. D. S. Goodyear.

GRAHAM GEMS.

One pint of sweet milk, 2 eggs, 2 coffee cups of graham, 2 tablespoons of Indian meal, 1 tablespoon of sugar, pinch of salt, 1 large teaspoonful of baking powder mixed in flour, beat well, bake one-half hour.—Mrs. W. J. Stuart.

BAKED BROWN BREAD.

Two cups sour milk, 2 level teaspoons soda, pinch of salt, $\frac{1}{2}$ cup sugar, 3 tablespoons molasses, 1 cup raisins, tablespoon melted lard, 1 cup French's White Lily flour. Thicken with graham flour and bake in covered cans.—Frances Williams.

ONION SANDWICHES.

Cut Spanish or Bermuda onions very fine. Sprinkle with salt and add a little olive oil and paprika and let stand an hour or two before using. Cut the bread thicker than for other sandwiches and put the onion between, just before serving, as it has a tendency to soften the bread, if they stand too long. If a knitting needle or some other piece of steel is held between the teeth when cutting onion it can be done with less discomfort.—Miss Mary Powers.

FRUIT SANDWICHES.

Remove stems and finely chop figs; add a small quantity of water, cook in double boiler until a paste is formed, then add a few drops lemon juice. Cool mixture and spread on thin slices of buttered bread. Sprinkle with finely chopped pecan meats.

SARDINE SANDWICHES.

Take boneless sardines and mash to a paste. Add to an equal quantity of yolks of hard boiled eggs rubbed through a sieve. Season with salt, cayenne and a few drops of lemon juice; moisten with olive oil or melted butter. Spread mixture between thin slices of buttered bread.

PEANUT SANDWICHES.

Four tablespoons cream whipped. Add 2 tablespoons salad dressing, pinch of cayenne, 2 tablespoons melted butter and add peanut butter to make paste. Spread between thin slices of bread.

CHEESE DREAMS.

Make small sandwiches of bread and dairy cheese as fresh as possible with no butter. Dip in a beaten egg and fry in hot butter.—Miss Nelle Wales.

DATE SANDWICHES.

Make a dressing of chopped dates and English walnut meats with just enough cream added to spread well between thin slices of bread.—Miss Copley.

NUT AND CHEESE SANDWICHES.

Mix equal parts of Neuchatel cheese and English walnut meats; season with salt and cayenne. Prepare as other sandwiches.

PRETTY WAY OF SERVING EGGS FOR TEA.

Cut bread in nice square pieces and toast. Take eggs out of shell, keeping yolks whole. Beat the whites to a stiff froth, dip toast in hot water, lay the beaten white around nicely on toast; drop yolk in center of white ring, salt and put in hot oven to bake a few minutes. When you take them out of oven, pour a little melted butter on the toast.—Mrs. Frank Goodyear.

TOAD IN THE HOLE.

Beat the whites of eggs to a stiff froth; pour over boiling water to cook eggs, then turn off. Pile this up in nice shape on platter. Make holes in each and put in a whole yolk, sprinkle salt and pepper on the yolk only and add a little butter. Bake but do not brown too much.—Mrs. J. Russell.



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EGGS.

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PRETTY WAY OF SERVING EGGS FOR TEA.

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BREADED EGGS.

Boil eggs hard and cut in round thick slices, pepper and salt. Dip each piece in beaten raw egg then in fine bread or cracker crumbs and fry in hot butter. Drain off every drop of grease and serve hot.—Mrs. C. L. Huffman.

ROSE McPHARLAN'S BREAKFAST EGGS.

Break as many eggs on a platter they are to be served in as are needed. Add $\frac{1}{2}$ cup milk, season with celery salt, pepper, little chunks of butter. Put in oven, bake either rare or well done. Serve immediately.—H. M. B.

SCRAMBLED EGGS.

Put a tablespoonful of butter in chafing dish. When melted add $\frac{1}{2}$ pint milk. Add four eggs, whole, and break up as they cook, season with pepper and salt.—Mrs. Wm. H. Good-year.

EGGS WITH ONIONS.

Put in a chafing dish one large tablespoonful of butter, slice in two medium sized onions. When brown place in each quarter of chafing dish one whole egg. Pour in center $\frac{1}{2}$ cup sweet cream. Cover and cook 3 minutes. Serve hot with onion and cream dipped over egg.—Mrs. Wm. H. Goodyear.

OMELETS.

Six eggs, yolks and whites beaten separately, $\frac{1}{2}$ pint of milk, 6 teaspoonfuls of cornstarch, 1 teaspoonful baking powder, little salt; add whites, beaten to stiff froth, pour in buttered spider. Bake in oven.—Mrs. J. F. Goodyear.

SOME MISHAWAKA OMELETS.

No. 1. Six eggs, yolks and whites beaten separately. Add to the yolks 1 teacup sweet milk, salt and pepper, 2 table-spoons French's White Lily flour, beat well together, then add the stiffly beaten whites of the egg. Stir just enough to mix together. Bake in quick oven and serve immediately.

No. 2. Beat 6 eggs very lightly with salt and pepper. Put in frying pan in the oven until well set and browned. Then spread on top chopped meat or grated cheese, fold over and serve.—Com.

EGGS WITH CHEESE.

Place two tablespoons of butter in bake dish. Add layer of grated cheese. Break 6 eggs on the cheese, without breaking the yolks; season with salt and pepper. Add another layer of grated cheese and bake ten minutes.—Mrs. A. A. Anderson.

STUFFED EGGS.

Hard boil 6 eggs, cut in half lengthwise. Remove yellows, and mash smooth in bowl with a little cream. Season with salt and pepper. Take a half pound of mushrooms, chop fine, cook a few minutes in a tablespoon of butter. Add one-half to the eggs. Replace the yellows in the whites and place each

egg on an oblong piece of toast. Make a cream sauce, to which add the other half of mushrooms. Pour over the eggs and serve very hot.—Mrs. Wm. H. Taft,—San. Jose. Cook Book.

SCRAMBLED EGGS.

Eggs may be scrambled in the usual way in a double boiler. They will be more delicate and easily digested by invalids.—Miss Mary Powers.

SCRAMBLED EGGS WITH MUSHROOMS.

Melt two tablespoons of butter; cook in the melted butter one can of chopped mushrooms till heated thoroughly. Then scramble six beaten eggs with the mushrooms. Salt and pepper to taste.—Miss Nelle Wales.

SCRAMBLED EGGS WITH TOMATO.

Blend one good tablespoon of butter and one of French's White Lily flour in frying pan; add 2 cups of strained tomato juice and when it cooks up break into it six eggs. Break these with spoon while cooking, stir constantly till scrambled. Season to taste. Serve on toast.—Miss Mary Powers.

EGGS WITH CHEESE.

Break four eggs on a plate. Heat spider, put in one tablespoon of butter and one-half cup of cream. Slip eggs in, salt and pepper and when whites are nearly firm, sprinkle with grated cheese. Finish cooking, serve on buttered toast. Put remaining cream on toast.—Winona Bennett.

EGG CROQUETTES.

Boil eggs very hard, one for each croquette; chop white and yolk; make cream sauce thick; add to same red pepper and salt. To six eggs 1 tablespoon grated onion and 1½ cup milk. Fry in deep lard.—Mrs. John F. Goodyear.

EGG OMELET.

Four eggs, 4 tablespoons of finely crumbled bread crumbs, ½ teaspoon salt, dash of pepper, 4 tablespoons milk, ¼ tea-

spoon of baking powder in breadcrumbs, then mix all together until the egg is well broken, but do not whip. Pour into buttered frying pan, turning over as the under part cooks. This will serve four people.—Mrs. W. Schader.

EGG CUTLETS.

Six hard boiled eggs, whites and yolks chopped. Melt one tablespoon butter, add 2 tablespoons of French's White Lily flour, put in $\frac{1}{2}$ pint of milk and cream. Cook in double boiler until mixture is thick. Take from fire and cool. Then stir in the chopped eggs, 1 teaspoon chopped parsley, 5 drops onion juice. Mold into cutlets, roll in egg and cracker crumbs, fry in hot lard. Serve with mushroom sauce.

MUSHROOM SAUCE.

Two cups stock, 1 tablespoon melted butter, 2 tablespoons French's White Lily flour, salt, pepper; cook until smooth; add $\frac{1}{2}$ can chopped mushrooms.—Mrs. Ida Wood.

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BREAKFAST and TEA DISHES.

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Bring your work, and stay for tea."

MEAT CROQUETTES.

One cup of bread crumbs chopped fine, 2-3 cup cold meat, 1 egg, season with salt and pepper, moisten with milk. Flour your hand, make in thin pats, dip in beaten egg and fry in butter. (Very delicious for tea.)—Mrs. C. L. Huffman.

SCALLOPED POTATOES.

Slice raw potatoes quite thin and let them stand in cold water 20 or 30 minutes, then take the slices and put them in a pudding dish, and season with salt, pepper and bits of butter, adding a little milk or milk and water (about $\frac{1}{2}$ pint to 1 quart of potatoes), sprinkle a few cracker crumbs on top and bake in moderate oven about an hour.—Mrs. M. Riker.

SCALLOPED POTATOES.

Use boiled potatoes, slice them thin. Put in a pudding dish a layer of potatoes, a thin layer of rolled crackers, sprinkle in pepper, salt and small pieces of butter, and add another layer of potatoes, crackers, etc., until the dish is filled. Over all pour a cup of rich milk or cream. Bake from $\frac{1}{2}$ to $\frac{3}{4}$ of an hour.—Mrs. W. S. Goodyear.

FRENCH POTATOES.

Pare and wash potatoes, cut them lengthwise into $\frac{1}{2}$ inch pieces and fry them in lard. Lay on napkin and salt.—Mrs. J. F. Goodyear.

SARATOGA POTATOES.

Pare and slice potatoes very thin with a potato slicer. Let them stand in ice water two hours, drain thoroughly and wipe dry, and fry in very hot lard. Salt while hot.—Mrs. W. S. Goodyear.

MACARONI PUDDING OF COOKED MEAT.

Take equal parts of ham and cooked chicken and mince fine. Weigh $\frac{1}{2}$ the quantity of macaroni, which must be previously cooked tender in broth, 2 eggs well beaten, 1 ounce of butter, a little cayenne pepper, and salt. Mix thoroughly and put into a mold and boil two hours.—Mrs. D. G. Robinson.

BREAKFAST DISH.

Take small bits of cold meat, 1 pint of hot water, thicken with 2 tablespoons of French's White Lily flour, good size piece of butter, pinch of salt. Turn over toasted bread and serve immediately.—Mrs. F. Stebbins.

FRENCH TOAST.

One quart of sour milk, 1 teaspoonful soda,, 1 egg, pinch of salt and French's White Lily flour enough to make a batter as for pancakes. In this dip slices of dry bread and fry them on a griddle well buttered. Eat warm with maple sugar.—Mrs. D. R. Cook.

WAFFLES.

One quart of sour milk, 3 or 5 eggs, 2 tablespoons melted butter, 1 teaspoon salt, 1 teaspoon soda and French's White Lily flour enough to make batter little thicker than for griddle cakes.—Mrs. J. S. Goodyear.

POTATO CROQUETTES.

Six good sized potatoes well mashed, add 1 teaspoon butter, 2-3 cup hot cream or milk, whites of 2 eggs well beaten, salt and pepper to taste. Let mixture cool, then shape into pats, roll in egg and crumbs and fry.—Mrs. J. Roberts.

POTATO BALLS.

One pint hot mashed potatoes highly seasoned with salt, pepper, celery salt and butter. Moisten if needed with little hot cream or milk. Beat one egg light, and add part of it to the potatoes. Shape into smooth round balls, brush over with

remainder of the egg, and bake on a buttered tin until a delicate brown.—Mrs. N. T. Parker.

POTATO ROLLS.

Two cups cold mashed potatoes, 1 tablespoon melted butter, 2 or 3 eggs, little milk or cream, about 1 tablespoon salt. Beat very light with fork. Make into rolls, dip into egg, roll in bread crumbs and fry in hot lard as fried cakes.—Mrs. J. F. Goodyear.

SPLIT-AND-BUTTER.

Make a light dough as for strawberry shortcake, though not quite so short. Roll out and bake in two parts. When done, split each and place one above the other, turning over each one a rich drawn butter. This makes a most delicious Sunday morning breakfast.—Mrs. Etta McCormick Mead.

CREAM CHICKEN.

One 2 lb. chicken, 1 cup celery chopped fine, 1 can mushrooms. Boil and pick chicken as for salad. Pour juice off mushrooms, and mix chicken, mushrooms and celery together. Stir 2 tablespoons of butter, and 2½ tablespoons French's White Lily flour until smooth. Heat ½ pint milk or cream, add juice of mushrooms boiling hot, and pour over butter and flour. Salt and pepper. Butter the baking dish; put layer of chicken mixture, layer of dressing until full. Cover with bread and cracker crumbs and little pieces of butter. Bake ½ hour. If you cannot get celery use celery salt.—Mrs. J. F. Goodyear.

TONGUE TOAST.

Take a cold tongue that has been well boiled, mince it fine and mix with cream and beaten yolk of egg, and simmer on the stove. Having first cut off the crust, toast slices of bread and butter them a little, lay in a flat dish and spread over them thickly the tongue while it is hot. This is nice for tea or breakfast.—Mrs. D. G. Robinson.

VEAL CROQUETTES.

Take three or four cutlets, chop fine and season with salt and pepper, make into balls, roll them in flour and fry in hot lard.—Mrs. H. Knowles.

VEAL AND PEAS.

Boil 1½ lbs. veal and pick up into pieces, salt and pepper. Add one pint cream, good half cup of butter, one can of peas. Make a batter of milk and three tablespoonfuls of French's White Lily flour. Sprinkle with cracker crumbs. Bake in a moderately heated oven.—Mrs. Mae Diamond.

STUFFED PEPPERS.

Cut off stem end of eight green peppers. Take out seeds and white partitions inside. Make stuffing of ¾ lb. of sausage, ¾ lb. of ham, 1 cup bread crumbs, half teaspoonful of salt and one chopped onion. Mix well together, stuff peppers, set them in baking pan, pour melted butter over them and sprinkle with French's White Lily flour, place in oven and after they commence to bake pour a little hot water in pan and baste well. Bake ½ hour.

CHEESE SOUFFLE.

One loaf cream bread sliced thin and buttered. Put layer in a bake dish, then a layer of cheese, sliced thin, season with salt and sprinkle with red pepper. Fill the dish with alternate layers of bread and cheese, then pour over all 2 eggs well beaten and 1 cup of milk. Bake 15 or 20 minutes.—Mrs. John Goodyear.

WELSH RAREBIT.

Grate one pound of soft cheese. Put it into a saucepan with half a teaspoonful of salt, a dash of pepper, two whole eggs beaten light with two tablespoonfuls of milk. Stir until the cheese is melted. Pour over slices of hot buttered toast and serve at once.—Mrs. W. E. Powers.

OMELET WITH PEAS.

Break 8 eggs in a bowl, beat slightly, add salt and pepper and four tablespoonfuls of milk or water. Put a piece of butter size of a walnut in frying pan, when melted pour in the egg. When the egg begins to cook loosen it around the edge with a knife. When set fold over and turn upon a hot platter, Have ready one can of peas, well drained and seasoned with salt, pepper and butter. Pour these hot over the omelet and serve at once.—Mrs. W. E. Powers.

MUTTON OR BEEF MACARONI.

Slice cold beef or mutton thin, and to one cup of these slices allow a cup of macaroni broken up. Cook the macaroni in salt and water until tender. Butter a pudding dish, place a layer of macaroni, then a layer of sliced meat with salt and pepper to taste. Add some small lumps of butter. Fill your dish in this manner. The last layer must be macaroni. Pour over the whole the gravy left over from the meat and if not sufficient, thin the gravy with milk so that the liquid will be seen around the edges. Now put a generous dressing on the top of grated cheese. Bake in hot oven for twenty or thirty minutes.—Mrs. M. W. Wightman.

BREAKFAST CAKES.

One pint of French's White Lily flour, 2 teaspoons baking powder, $\frac{1}{2}$ teaspoon salt, 1 tablespoon (heaping) of lard, 1 egg, sweet milk to moisten sufficiently to roll out. Make cakes $\frac{1}{2}$ inch thick, put into spider, cover closely. When half baked turn the cakes over. Should bake in about ten minutes.—Mrs. Inez Newton Banks, Grand Rapids.

APPLE FRITTERS.

Mix and sift 1 1-3 cups French's White Lily flour, two teaspoons baking powder, $\frac{1}{4}$ teaspoon salt. Add gradually 2-3 cup milk and one egg well beaten. Have two medium sized sour apples pared and cut in thin slices, add these to batter, fry in deep fat. Drain on paper and sprinkle with

powdered sugar. Serve hot with maple syrup.—Winona Bennett.

CREAMED LOBSTER.

One can lobster, broken in small pieces. Make sauce of 2 tablespoons butter, 2 tablespoons of flour, 2 cups of thin cream, speck of nutmeg, $\frac{1}{2}$ teaspoon salt, few grains of cayenne. Add lobster and serve on toasted wafers.—Mrs. A. A. Anderson.

CREAMED SARDINES.

Melt $\frac{1}{4}$ cup butter over chafing dish or low fire, add $\frac{1}{4}$ cup fine bread crumbs, and stir until smooth and creamy, then add one cup cream and stir until mixture becomes heated through, then add 1 can sardines and 1 cup mushrooms cut up in small pieces, season with salt and pepper to taste and cook 8 minutes. Serve on round pieces of buttered toast or salted butter crackers slightly browned in oven.—Miss Copley.

SHRIMPS ON TOAST.

One pint shrimps, 1 teaspoon lemon juice, 3 tablespoons butter, 1 teaspoon French's White Lily flour, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ cup cream, 10 grains cayenne, yolks of 2 eggs, 2 tablespoons sherry wine. Clean shrimps and cook three minutes in two tablespoons butter. Add salt, cayenne, and lemon juice and cook one minute. Remove shrimps and put in remaining butter, flour and cream. When thickened, add yolks of eggs, shrimps and wine. Pour over buttered toast.—Mrs. Morse Nevins.

BAKED TOMATOES.

Take firm tomatoes; do not peel, cut them in halves, put in buttered pie tin. Sprinkle with few cracker crumbs, bits of butter, sugar, salt and pepper. Bake $\frac{1}{2}$ hour, or until tender. These are delicious for breakfast.—Mrs. W. N. Chidester.

MISHAWAKA CHEESE FONDU.

One cup bread crumbs (dry and fine), 2 scant cups fresh

milk, $\frac{1}{2}$ lb. dry cheese grated, 3 eggs whipped light, 1 tablespoon melted butter, pepper and salt, pinch of soda in the milk. Soak crumbs in the milk, beat in the eggs, butter and seasoning, then the cheese. Butter a baking dish, pour the fondue into it, sprinkle bread crumbs over the top. Bake in moderate oven until a delicate brown. Serve at once.—Rose Goodyear.

LITTLE PIGS IN BLANKETS.

Season large oysters with salt and pepper, cut fat breakfast bacon in very thin pieces, wrap an oyster in each and fasten with a small wooden skewer (toothpicks are best), heat a frying pan and put in the little "pigs" and cook long enough to crisp the bacon. Place on pieces of toast that have been cut in small pieces and serve immediately. Do not remove the skewers. This is a nice relish for lunch or tea, and garnished with parsley is a pretty dish. The pan must be very hot before the pigs are put in, and care taken that they do not burn.—Mrs. Frank Goodyear.

MEAT PIE, VERY SIMPLE.

Cut into small pieces any cold meat you have on hand, lay them in an earthen pie plate with meat gravy or a little butter and water; over this sprinkle a little chopped onion. Cover all with some well seasoned mashed potato, and over that the beaten yolk of an egg and set in oven to brown.—Mrs. J. A. VanArman.

UNION HASH.

Chop up cold meat and season with pepper, salt, butter and a cup of gravy, if you have it, if not add a cup of water to a pint of minced meat. Put in a baking dish and cover with mashed potatoes. Bake $\frac{1}{2}$ hour in a well heated oven.—Mrs. P. T. Colgrove.

THICK CREAM SAUCE FOR CROQUETTES AND PATTIES.

One pint of hot cream, 2 even tablespoonfuls of butter, 4 heaping tablespoonfuls of French's White Lily flour or 2 heap-

ing tablespoons of corn starch, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ saltspoon of white pepper, $\frac{1}{2}$ teaspoon celery salt, a few grains of cayenne. Scald the cream, melt the butter in a granite saucepan. When bubbling add the corn starch, stir until well mixed. Add 1-3 of the cream and stir as it boils and thickens, add more cream and boil again. When perfectly smooth, add the remainder of the cream. The sauce should be very thick, almost like a drop of batter. Add the seasoning and mix it while hot with the meat or fish. For croquettes one beaten egg may be added just as the sauce is taken from the fire, but they are whiter and more creamy without the egg. For patties, warm the meat or fish in the sauce and use the egg or not, as you please.—Mrs. J. P. Roberts.

BEEF OMELET.

Three pounds raw chopped beef, 3 eggs, 1 cup rolled crackers, butter size of an egg, 1 teaspoon salt, pepper to taste. Mix thoroughly into a loaf. Bake $2\frac{1}{2}$ hours; to be eaten cold.—Mrs. Sylvester Greusel.

RICE CROQUETTES.

Two cups of boiled rice, 2 teaspoonfuls of sugar, 2 teaspoonfuls of melted butter, 1 egg, beaten up light. Work the rice, egg and butter well together, then add the other ingredients. Flour your hands well and make into small balls. Lay upon a well floured plate and fry in hot lard.—Mrs. J. P. Roberts.

SWEET BREAD CROQUETTES.

One parboiled sweet-bread, $\frac{1}{2}$ can mushrooms, chopped fine, $\frac{1}{2}$ cup warm boiled rice, season to taste with salt and pepper, and moisten with hot, thick cream sauce until soft enough to be handled. When cool, shape, roll in crumbs, then in egg, and again in crumbs and fry. Calf's brains may be parboiled and mixed with sweetbreads or chicken for croquettes.—Mrs. J. P. Roberts.

CHICKEN CROQUETTES.

To every pint of chopped meat, allow $\frac{1}{2}$ pint of milk, one tablespoon butter, 2 tablespoons of French's White Lily flour, one tablespoonful of chopped parsley, $\frac{1}{4}$ of a nutmeg grated, salt and cayenne pepper to taste. Bring the milk to a boil, mix the butter and flour to a paste and stir into the milk until thickened. Add the meat and other ingredients and set aside until cold. Mould, roll in egg and bread crumbs and fry in deep boiling fat.—Mrs. J. P. Roberts.

TRIED SOUTHERN RECIPES.

Corn Pudding—Six ears of corn (large), 1 cup sweet milk, 1 egg, tablespoonful of butter, salt and pepper to taste. Cut off tips of the grain with a sharp knife and scrape until all milk is extracted from the cob, and beat in other ingredients thoroughly and bake a half or three-quarters of an hour.

Baked Hash—Take of meat (fat and lean mixed) and grind or chop fine, one pint, a teacupful of mashed potatoes. Mix together and add one egg, butter the size of a walnut or gravy if you have it and a little water to soften, a very little cayenne pepper and a pinch of sage. Stir all together and bake about thirty minutes in a hot oven.

Baked Grits (or Small Hominy)—Boil the grits thoroughly done. For a family of five take $1\frac{1}{2}$ large teacupfuls of grits, 1 egg and make a thin batter by adding milk. If you use sweet milk, put in one level spoonful baking powder. If buttermilk is used, put in a level spoonful of soda, and butter the size of a walnut. Bake a half hour or until the egg is thoroughly cooked. Rice can be used instead of grits.—Mrs. J. E. Dillard, Washington, D. C.

For a hot supper dish take a pint of fresh sweet corn, cut from the cob, or a half pint of canned sweet corn, half a pint each of bread crumbs, and milk, salt, pepper and two beaten eggs; heat thoroughly, butter a pudding dish, sprinkle with crumbs, pour in the batter, cover with crumbs, dotting with bits of butter, and bake half an hour.—Mrs. Chas. Yutz.

CREAMED OYSTERS.

Use the same foundation as in the Goldenrod, of butter, French's White Lily flour, cream, salt and pepper and when it begins to thicken add one pint of oysters, drain thoroughly. Serve on toast or crackers. Salmon may be used instead of oysters and will be found equally delicious. Can be made on the stove as well as in a chafing dish if cooked over water.—Mabel Colgrove.

WELSH RAREBIT.

One cup sweet cream, the yolks of two eggs, tablespoon of butter, one cup of grated cheese, salt and red pepper to taste. Put the butter, salt and pepper in chafing dish and add the cheese. Stir constantly with back of spoon until the cheese is nearly melted, then put in the cream and yolks of eggs which have been beaten together. Cook about twenty minutes. Serve on toast or crackers. This will make enough for four persons.

The above rule made and packed in a bowl makes, when cold, a delicious filling for cheese sandwiches.

Can be made on the stove as well as in a chafing dish if cooked over water.—Mabel Colgrove.

CREAM CHICKEN.

Cook and cut chicken into pieces same as for salad. Make a cream sauce of 1 cup of cream, 1 tablespoon butter, and one of French's White Lily flour to each pint of chicken. Cook in chafing dish.—Mrs. Chester Messer.

SARDINES ON TOAST.

Drain and remove skins from a box of sardines, melt tablespoon butter in chafing dish. When hot lay in sardines. Turn carefully once, and when heated through serve each sardine on toasted long cracker with lemon.—Mrs. Chester Messer.

VEAL TERRAPIN.

Put 3 tablespoons butter in chafing dish. When melted add 1 tablespoon French's White Lily flour and stir to prevent

browning. When perfectly smooth add slowly 1 cup milk, 1 pint of cold veal cut in dice, 6 hard boiled eggs cut fine, sprinkle with salt and pepper and little grated nutmeg. Boil 2 minutes and serve on toast or crackers.—Mrs. Chester Messer.

OYSTER RAREBIT.

Carefully wash $\frac{1}{2}$ pint oysters. Cook in their own liquor until edges curl, then remove to hot bowl. Into 1 tablespoon of melted butter pour 2 well beaten eggs and add to oyster liquor; season with 1 saltspoon mustard, 1 saltspoon salt, and a very small dash of cayenne pepper. Add to this $\frac{1}{2}$ pound of melted cheese. Add oysters and serve over toasted bread or crackers.—Mrs. Chester Messer.

SARDINE RELISH.

Cut bread in rounds, saute in butter, mix together yolks of 3 hard boiled eggs and $\frac{1}{2}$ box sardines; season well with salt, paprika, half teaspoon of mustard, 1 teaspoon lemon juice, add 2 teaspoons butter; spread on the rounds of bread and serve at once.—Mrs. Chas. Yutz.

LEFT OVERS.

Take any kind of vegetables and meat that you have on hand, put all through food chopper; onions and potatoes may be added if you have not them cooked. Add gravy or meat stock or plenty of water, as it should be moist. Catsup or chili sauce added is very good. Cook a half hour over slow fire. Season highly with pepper.—Mrs. Wilbur Lane.

LOBSTER A LA NEWBURG.

Put 2 ounces butter in chafing dish. When melted add 1 can of lobsters that has been broken in small pieces and freed from bones. Pour over this 2-3 cup of sweet cream, then add 2 eggs well beaten. Cook 3 minutes but do not boil. Then add 3 drops of tobasco sauce and 4 ounces sherry wine. Serve hot.—Mrs. Wm. H. Goodyear.

GOLDENROD.

One cup of sweet cream, one tablespoon of French's White Lily flour, one tablespoon of butter, four eggs boiled very hard, salt and pepper. Dice the whites of the egg and grate the yolks. Cream flour and butter, add sweet cream, salt and pepper and cook for about twenty minutes or until it begins to thicken. Put in the whites of the egg and cook long enough to heat them through nicely. Serve on toast or long crackers and sprinkle the yolks of the eggs over each plate.

Can be made on the stove as well in a chafing dish if cooked over water.—Mabel Colgrove.

MEXICAN FRIOLE.

One can French kidney beans, 3 green peppers cut fine (without seeds), $\frac{1}{2}$ lb. dairy cheese. Put all together in chafing dish over hot water pan. Salt to taste. When thoroughly melted serve on toast or wafers.—Miss Nelle Wales, Toledo.

CHEESE PUFFS.

Four tablespoons grated cheese, five tablespoons stale bread crumbs, whites of three eggs, yolks of three eggs, 1 cup milk, 1 teaspoon salt, 1-3 teaspoon mustard, a little red pepper. Soak in milk and bread crumbs and heat until dissolved, add cheese and seasoning, stirring constantly. Carefully add the beaten yolks and take off the stove. Fold this mixture into the whites of the eggs, beaten stiff, and bake 15 minutes in buttered basin.—Mrs. William Stebbins.

SHRIMP WITH PEAS.

Make a white sauce as for fricaseed oysters. Add one cup shrimps and a can of peas, season to taste. Cook thoroughly. Serve on wafers or toast.—Miss Nelle Wales.

KIDGEREE.

One cup salmon, $\frac{1}{2}$ cup (dry) rice, few grains red pepper, two eggs, 2 ounces butter, $\frac{1}{2}$ teaspoon salt, sprig of parsley chopped. Cook the rice in a quart of water, adding salt when

nearly done, shake out thoroughly in collander. Put butter in sauce pan, add the fish and $\frac{1}{2}$ of the cooked rice, season, stir until hot, add carefully two eggs well beaten, mix and pour onto serving platter making a border of the remaining rice.

SAUCE.

One cup milk, 1 tablespoon French's White Lily flour, liquor from salmon, 1 tablespoon of butter, salt; heat and just before serving add carefully one egg beaten, and 1 teaspoon Worcester sauce and two or three drops tobasco sauce. Serve the sauce from separate bowl.—Mrs. William Stebbins.

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PIES.

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When the frost is on the pumpkin and the fodder's in the shock!"

PLAIN CRUST.

One and one-third cup French's White Lily flour, one-third cup lard, $\frac{1}{2}$ teaspoon salt, $\frac{1}{4}$ teaspoon baking powder, 2 tablespoons cold water.—Com.

FRENCH PUFF PASTE.

One quart French's White Lily flour after it is sifted, 1 teacup lard very cold. Mix thoroughly 3 eggs beaten together and little pieces of ice, stir into flour and lard with spoon. Roll out, put $\frac{3}{4}$ cup of butter on, sprinkle flour over all and roll again. This will make four pies.—Mrs. J. Russell.

MINCE MEAT.

Nine pounds of apples chopped fine, 4 pounds lean meat, $1\frac{1}{2}$ pounds of suet, the juice and rind of 2 lemons, 2 pounds raisins, 2 pounds English currants, $\frac{1}{2}$ pound of citron, 10 tablespoonfuls of cinnamon, 3 tablespoonfuls of cloves, 5 tablespoonfuls of mace, 1 tablespoonful of black pepper, 6 teaspoons of salt, 4 pounds of sugar, 1 quart of cider vinegar, 1 quart of molasses. Mix.—Mrs. W. Stebbins.

MINCE MEAT.

Four pounds of lean meat cooked until tender, chopped fine; also 9 pounds apples and $1\frac{1}{2}$ pounds suet chopped fine; 3 pounds raisins, 2 pounds currants, $\frac{1}{2}$ pound citron, 5 pounds brown sugar, 3 teaspoons cloves, 10 teaspoons cinnamon, 5 teaspoons mace, 1 teaspoon pepper, 6 tablespoons salt, 2 lemons, 2 quarts good hard cider, 1 quart molasses, 1 quart garden currants canned, 1 pint boiled cider.—Mrs. C. Huffman.

MOCK MINCE MEAT.

Nine crackers (roll fine), one teacup vinegar, one cup of molasses, one cup sugar, one cup hot water, butter size of an egg, one cup raisins, one teaspoonful cinnamon, one of cloves.—Mrs. Fred Bush.

A NICE WAY TO PREPARE DRIED APPLES FOR PIES.

Put apples on to cook just covered with water. Slice 1 lemon, and put in, sweeten with maple sugar and boil this about three hours. When cold chop the apples fine, add a little melted butter and cinnamon. Cherry or currant juice gives it a nice flavor.—M. R. G.

To prevent pies from boiling out, make a small funnel of paper, pin or stick together, insert in top of pie while baking.—Mrs. George Simpson.

APPLE PUFFS.

Make a rich pastry, using half lard as it will be more delicate than all butter, roll very thin and cut with a biscuit cutter, fill with apple sauce nicely sifted, sweetened and spiced with nutmeg. Stretch the upper crust for a cover, and wet the edges with cold water, to prevent the apple from running out.—Mrs. D. G. Robinson.

CREAM PIE.

One coffee cup of milk, 3 tablespoonfuls of sugar, 2 tablespoonfuls of French's White Lily flour, yolk of 1 egg, butter size of walnut. Cook in double boiler until quite thick, flavor with Coleman's vanilla extract. Bake a lower crust, put the mixture on, then take the beaten white of egg and sugar and put over top. Brown slightly.—Mrs. J. F. Goodyear.

CREAM PIE.

Yolks 4 eggs, 1 cup sweet cream, 1 cup brown sugar (the dark brown), tablespoon French's White Lily flour, lemon (Coleman's) extract. Mix and bake and frost with the whites of the eggs.—Mrs. N. M. VanAuken.

CREAM PIE.

One whole egg, 2 yolks, 5 tablespoons sugar, beat thoroughly. One pint milk. Cook in double boiler. Flavor when cooked with Coleman's extract. Two eggs, whites only for meringue. Crust baked on outside of tin, put in oven upside down—prevents shrinking and puffing of crust. When placed

inside of tin thorough picking with fork will prevent same.—
Nettie Miller.

CHERRY PIE.

Take $1\frac{1}{2}$ cups pitted cherries, $1\frac{1}{4}$ cups of sugar, 1 tablespoonful French's White Lily flour. Sift sugar and flour together, put one-third on lower crust and the remainder for covering fruit, put bits of butter on. Cover with crust and bake about one hour.—Mrs. J. Russell.

CHOCOLATE PIE.

Yolks of 2 eggs, 1 pint milk, $\frac{1}{2}$ cup sugar, 3 tablespoons cornstarch, 1 spoonful butter, 2 tablespoons chocolate, a pinch of salt. Cook in double boiler until thick. Bake the crust, turn this in. Make a meringue of the 2 whites of eggs and sugar, cover and brown.—Mrs. Oscar Young.

IDA WOOD'S CHOCOLATE PIE.

One pint sweet milk, 2 tablespoons of French's White Lily flour, 1 bar of Baker's chocolate, 1 teacup of sugar, 1 teaspoon of butter. Cream the sugar and flour, add the milk, cook in double boiler. When thick, remove from stove, and add chocolate. Stir until smooth. When cold pour it in fresh pie shells. Whip one cup of sweet cream, sweeten and flavor with vanilla (Coleman's Extract.) Pour over the pie. Chop $\frac{1}{2}$ cup almond meats and sprinkle over the top.

RAISIN PIE.

Two-thirds pound raisins, 1 lemon, juice with small piece of rind, 1 quart of water, $2\frac{1}{2}$ cups granulated sugar. Boil $\frac{1}{2}$ an hour, thicken with French's White Lily flour to the consistency of gravy, a good teaspoonful of flour. Bake with two crusts. Makes two pies.—Mrs. Royce Barlow.

RAISIN PIE.

One cup raisins, seeded, stew until soft and thicken with French's White Lily flour like gravy, sweeten to taste, bits of butter. Bake with two crusts.—Mrs. Allie Rock.

SPLENDID PUMPKIN PIE.

One big iron spoonful of stewed pumpkin, one teaspoonful of ginger, $\frac{1}{2}$ teaspoonful cinnamon, one teaspoonful molasses, one egg, pinch of salt, one teaspoonful of melted butter added the last thing and sweeten to taste, about three tablespoons of sugar usually; milk enough for one pie.—Mrs. E. H. Goodyear.

PUMPKIN PIE.

One pint of stewed pumpkin, 1 quart of milk, 2 cups brown sugar, 3 eggs well beaten, 1 teaspoon ginger, cinnamon and cloves each, 1 teaspoon salt. This makes 3 pies.—Mrs. C. Grant.

PIE-PLANT PIE.

Mix $\frac{1}{2}$ teacup of white sugar and 1 heaping teaspoon French's White Lily flour together, sprinkle over bottom crust, then add pie-plant cut fine; sprinkle over this another $\frac{1}{2}$ cup sugar, and teaspoon flour. Put on upper crust. Bake full $\frac{3}{4}$ of an hour in slow oven.—Mrs. George Simpson.

PIE-PLANT PIE.

Line a tin with paste, and bake. Stew pie-plant with sugar until it almost jells. When cold and just before serving, pour into crust and cover with whipped cream.—E. H. G.

BANANA PIE.

One pint sweet milk, 3 eggs, 2 cups of sugar, 1 teaspoon of vanilla. Beat the eggs and sugar together. Add milk and vanilla. Into a deep unbaked pie shell, slice one large banana. Pour custard over and bake in slow oven. When cold add one cup of whipped cream which has been sweetened and flavored with Coleman's extract.—Ida R. Wood.

BANANA PIE.

Bake a crust, let cool, then slice into it 2 bananas. Scald 1 cup of milk, stir into it $\frac{1}{2}$ cup sugar, 2 tablespoonfuls of French's White Lily flour and yolks of 2 eggs. Cook until thick. When cool pour over the bananas. Beat the whites of

the eggs, spread over the top and brown. Do not heat the pie.—Mrs. A. E. Lambie.

LEMON PIE.

Mix thoroughly 1 cup sugar and 1 heaping tablespoon of French's White Lily flour. Add $\frac{1}{2}$ of this to the well beaten yolks of 2 eggs. Add slowly the juice of one large lemon, then the remainder of sugar and flour, piece of butter size of a walnut, pinch of salt and 1 coffee cup hot water. Cook in double boiler until about right consistency, cool and pour into a baked crust. Beat the whites of 2 eggs until stiff, add pinch of salt and 2 even tablespoons sugar. Put on pie and brown in a quick oven.—Mrs. W. N. Chidester.

LEMON PIE.

One lemon, juice and grated rind, 1 cup boiling water, 1 cup sugar, 1 tablespoon corn starch, 2 tablespoons butter, 2 eggs. Save the whites for frosting, and boil the remainder, after beating all together until it forms a custard. Pour into the crust and bake until the crust is a light brown. Take out and frost, returning to the oven for just a few minutes to brown the frosting.—Mrs. Rose Colgrove.

CURRANT PIE.

One cup currants (red prettiest,) 1 cup of sugar, 1 tablespoon French's White Lily flour stirred in, two tablespoonfuls of water, the yolks of 2 eggs. Stir eggs, flour and water together, then smash currants and sugar. Frost top with whites.—Mrs. Rebecca Maywood.

CREAM PUFF.

Boil with coffee cup hot water $\frac{1}{2}$ cup butter, stirring in one teacupful of French's White Lily flour while boiling. When cool stir in four eggs, one at a time without beating. Drop on tins and bake in fairly hot oven.

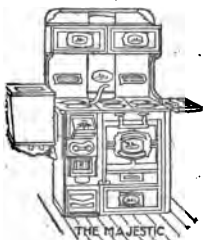
Cream—One pint milk, 3 tablespoons flour, 1 egg, $\frac{1}{2}$ cup or more sugar. Good.—Mrs. Charles Lunn.

BRAM BERRIES.

One cup raisins chopped fine, 1 cup sugar, 1 tablespoon butter, 1 lemon, 2 tablespoons brandy, 1 egg. Bake in patty pans with two crusts.—Mrs. M. Reed.

MAPLE SUGAR PIE.

One large cup maple sugar broken in small lumps, 2 tablespoons butter, 4 tablespoons water. Sprinkle lower crust generously with French's White Lily flour, put in maple sugar, butter and water; sprinkle again with flour. Put on upper crust and bake in a slow oven 30 to 40 minutes.—Mrs. Arloa Lathrop.



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PUDDINGS

"Brown puddings and sauce, and good mustard withal."

BAKED APPLE TAPIOCA PUDDING.

One cup tapioca soaked over night, then cook in water until transparent. Add salt, 1 cupful of sugar, 2 teaspoonfuls of cinnamon and cook to jelly. Line pudding dish with apples, pared and cored, fill opening or center of apples with butter, sprinkle the apples well with sugar, pour the jelly mixture of tapioca over and bake until apples are tender. Serve with cold cream.—Mrs. D. D. Ford.

CIDER PUDDING.

One pint sweet cider, 1 pint N. O. molasses, 1 coffee cup of suet chopped very fine, 1 heaping coffee cup chopped raisins, 1 tablespoonful of soda, and salt to taste, add French's White Lily flour to make a stiff batter. Boil 5 hours. This delicious pudding must be served with egg sauce.

EGG SAUCE.

One large cup of sugar and 1 tablespoonful of French's White Lily flour, well stirred together; turn on 1 pint of boiling water, stirring very quickly to avoid the flour lumping. Let this boil a few minutes, then add a piece of butter size of a small egg, salt and nutmeg, and the last thing 2 well beaten eggs, stirred rapidly to avoid curdling.—Mrs. D. G. Robinson.

PLAIN RICE PUDDING.

To 1 quart of milk, add $\frac{1}{2}$ coffee cup rice; cook in farina kettle or in dish placed in kettle of boiling water, when the rice is sufficiently soft add the beaten yolks of three eggs, and one-half cup sugar. Pour into dish, place the beaten whites with two tablespoonfuls of sugar on top, set in oven to brown. Very nice served hot or cold.—Mrs. J. S. Goodyear.

BATTER PUDDING.

One cup of sugar beaten with $\frac{1}{4}$ cup butter, add 3 eggs beaten very light, $\frac{1}{2}$ cup sweet milk, 2 tablespoons baking powder, pinch of salt, 1 teaspoon lemon or vanilla (Coleman's extract.) Grease the basin, put in a layer of raisins and pour batter on top, 1 good cup of French's White Lily flour. Steam 2 hours.

SAUCE.

Two-thirds cup of sugar beaten with $\frac{1}{4}$ cup butter, 1 egg, $1\frac{1}{2}$ cups sweet milk. Cook over boiling water until it thickens.—Mrs. R. Dawson.

CORN STARCH PUDDING.

One pint sweet milk, whites of 3 eggs, 2 tablespoons corn starch, 3 of sugar and a little salt. Put the milk in tin pail, set in a kettle of hot water on stove. When it reaches the boiling point add sugar, then the corn starch dissolved in a little milk, and lastly the whites of eggs beaten to a stiff froth. Beat it and let cook a few minutes; then pour into cups filling about half full.

SAUCE.

Bring to boiling point 1 pint of milk, add three tablespoons sugar; the beaten yolks thinned by adding 1 tablespoon of milk. Stir until it thickens and flavor with Coleman's extract. Pour sauce over each mold just before serving.—Mrs. E. Doyle.

POOR MAN'S PUDDING.

One cup molasses, 1 cup sweet milk, $\frac{1}{2}$ cup butter, 1 teaspoon soda, 2 teaspoons cream tartar, 1 teaspoon each cinnamon, cloves and nutmeg, 1 pound raisins and make it as thick as a stirred cake.

SAUCE.

One cup sugar, $\frac{1}{2}$ cup butter beat to a cream, then add the yolks of 2 eggs and beat smooth, then the juice of 1 lemon and

half of the rind grated. Add the whites beaten to a stiff froth, and pour over the whole 3 large tablespoons of boiling water.—Mrs. W. S. Goodyear.

SUET PUDDING.

One cup of suet chopped fine, 1 cup raisins, 1 cup molasses, 1 cup sweet milk, 4 cups French's White Lily flour, 3 teaspoons baking powder, season with cinnamon and cloves. Steam 3 hours.—Mrs. W. Stebbins.

STEAM PUDDING.

Three eggs, 2 $\frac{1}{2}$ tablespoons sugar, 2 tablespoons butter, $\frac{3}{4}$ cup sweet milk, 1 cup raisins stoned, chopped fine, 1 tablespoon baking powder; French's White Lily flour to make consistency of cake batter. Steam 35 minutes.

SAUCE.

One egg, one cup sugar, 2 tablespoons butter, one heaping tablespoon corn starch, $\frac{1}{2}$ cup water, $\frac{1}{2}$ cup milk, nutmeg. When sauce is done, add the butter and let it melt through.—Mrs. D. D. Ford.

BATTER PUDDING.

Take a pint of sweet milk, 2 teaspoons baking powder, a pinch of salt, and enough French's White Lily flour for a batter. Put a spoonful in each cup, then a spoonful of fruit preserves, or fresh fruit, then a spoonful of batter. Steam and eat with sauce.—Mrs. M. W. Hicks.

ORANGE PUDDING.

Four large oranges, sliced thin and sprinkled with sugar. Make a boiled custard of 1 pint of milk, yolks of 3 eggs, pinch of salt, 1 tablespoon corn starch, 3 tablespoons sugar. When cool pour over the oranges, cover with beaten whites and $\frac{1}{2}$ cup sugar. Brown the frosting. To be eaten cold. Whipped cream can be used instead of the frosting.—Mrs. J. F. Goodyear.

PLUM SUET PUDDING.

One cup chopped suet, 1 cup molasses, 1 cup milk, either sweet or sour, 1 egg, 1 cup currants or chopped raisins, 1 teaspoon saleratus, little salt. Stir quite stiff with French's White Lily flour, and steam $1\frac{1}{2}$ hours.

SAUCE.

One pint of water, $\frac{1}{2}$ cup of sugar, butter size of egg, 1 tablespoon of vinegar, boil and thicken with a little French's White Lily flour. Flavor with lemon or nutmeg.—Mrs. Dr. Drake.

SUET PUDDING.

One cup molasses, 1 cup sweet milk, 1 cup suet chopped fine, 1 cup raisins, $2\frac{1}{2}$ cups French's White Lily flour, $\frac{1}{2}$ teaspoon soda. Mix well, salt and spice to taste, and steam 2 hours. Serve with cream sauce.—Mrs. Allie Rock.

STEAMED GRAHAM PUDDING.

One cup molasses, 1 cup sweet milk, 1 tablespoon butter, 3 cups graham flour, scant teaspoon soda, 1 cup chopped raisins. Steam 1 hour. Serve with rich sauce.—Mrs. Frank Goodyear.

CREAM TAPIOCA PUDDING.

Soak 3 tablespoons of tapioca in water over night. Put the tapioca in 1 quart boiling milk, add a little salt, and cook from $\frac{1}{2}$ to $\frac{3}{4}$ of an hour. Beat yolks of 4 eggs with two-thirds cup of sugar, add 3 tablespoons of cocoanut grated, and add to this the milk and boil ten minutes longer. Pour in dish and cover with the whites of the eggs beaten with 3 tablespoons of pulverized sugar. Sprinkle over with cocoanut and brown in oven.—R. Goodyear.

BREAD PUDDING.

One quart of bread crumbs, 1 quart of milk, yolks of 4 eggs well beaten, butter size of egg, 1 cup of sugar, 2 tablespoons of baking powder, flavor with Coleman's extract. Beat

the whites of the eggs with a cup of powdered sugar, and after the pudding is baked spread this over the top and brown in quick oven.—Mrs. Will Huffman.

DANDY PUDDING.

One quart of milk, 4 eggs, 1 cup sugar, 2 tablespoons corn starch. Beat yolks of eggs, half of the sugar and corn starch together, put into milk while boiling. Beat the whites of the eggs and remainder of the sugar together, put on top for frosting.—Mrs. M. H. Bailey.

CRACKER PUDDING.

To 1 pint of milk add 6 crackers rolled not too fine, 1 egg well beaten, a little salt and bake in a quick oven until a light brown on top. Serve with dressing made of one egg, 4 tablespoons of granulated sugar, and 1 teaspoon Coleman's vanilla extract, well beaten together.—Mrs. W. H. Goodyear.

QUEEN OF PUDDINGS.

One pint of nice bread crumbs, 1 quart of milk, 1 cup of sugar, 4 eggs, yolks only, beaten well, grated rind of 1 lemon added just before putting in oven. Do not bake till it curdles. Take from the oven, cover top with jam or jell. Make a meringue of the whites of 4 eggs and 1 cup of pulverized sugar, flavored with juice of lemon. Spread this on top and brown in oven. Good hot or cold.—Mrs. Nathan Barlow.

BAKED INDIAN PUDDING.

One quart of milk scalded, $\frac{1}{2}$ cup molasses, 8 tablespoons of sifted meal into hot milk, add salt, nutmeg, teaspoon of ginger, 2 tablespoons of butter, and 2 eggs. Bake 2 hours in a slow oven. Serve with butter as soon as taken from oven.—Mrs. Nathan Barlow.

SWEET SAUCE FOR PUDDINGS. (Very Nice.)

One cup of milk boiled, and turned on the yolks of 2 eggs, previously well beaten with 2 tablespoonfuls of sugar. Whites of 2 eggs beaten light with the same quantity of sugar added

the last thing before serving. Flavor with wine.—Mrs. D. G. Robinson.

SNOW PUDDING.

One pint of boiling water, 3 tablespoons of corn starch, whites of 3 eggs beaten to a froth and stirred in after it boils, half a cup of sugar.

SAUCE.

Yolks of 3 eggs, 1 pint of milk, $\frac{1}{2}$ cup of sugar; boil to thick custard, flavor with Coleman's extract. To be eaten cold.—Mrs. Frank Goodyear.

A VERY NICE SAUCE FOR PUDDING.

One cup of sugar, $\frac{1}{2}$ cup of butter. Cream it with the hand. Add, after it is creamed, 1 teacupful of currant wine and set the bowl into a kettle of boiling water, and let it stand until it is hot without stirring it. Serve on any kind of pudding.—Mrs. D. G. Robinson.

LEMON PUDDING SAUCE.

Three-fourths cup butter. $1\frac{1}{2}$ cup sugar, 1 egg, juice and grated rind of one lemon, all beaten well together. Just before serving pour on one pint of boiling water.—Mrs. Rose Colgrove.

PRUNE PUDDING.

Take 1 pound of prunes, stew until tender, then stone and chop fine, add the whites of 3 eggs beaten stiff, $\frac{1}{2}$ teaspoonful of Coleman's vanilla extract, sweeten to taste. Mix and put in a pudding dish and bake 30 minutes, in a slow oven. To be eaten cold with whipped cream. Above amount is sufficient for a family of 4 or 5 persons.—Mrs. C. Messer.

CHRISTMAS PLUM PUDDING.

One and one-half pint grated bread crumbs, soft, not dried, 1 pint chopped suet, $1\frac{1}{2}$ pints best English currants and stoned raisins mixed, $\frac{1}{2}$ cup of citron shaved thin, 1 scant cup sugar,

$\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ teaspoon grated nutmeg, 2 even table-spoons French's White Lily flour made into a thick batter with sweet milk and a half a glass of brandy, 5 eggs. Mix in the order given and steam or boil 4 hours. When taken from the stove crease with a knife where it is to be cut and turn $\frac{1}{2}$ pint brandy over the top and burn. To be eaten with a sauce.—Mrs. F. Balch.

THE PUDDING OF LONG AGO (Good.)

Four large tart apples, 4 ounces stale bread crumbs, 1 teaspoon of cinnamon, $\frac{1}{2}$ nutmeg, $\frac{1}{2}$ teaspoon salt, 4 eggs. Pare and chop the apples fine, mix with the bread crumbs, stir in whites carefully, add the spices. Boil in a greased mold 3 hours. Serve hot with foamy sauce.

FOAMY SAUCE.

One-fourth cup butter, 1 cup fine sugar, whites of 2 eggs, 1 gill of boiling water, 1 gill of sherry wine or a teaspoonful of Coleman's vanilla extract. Beat butter to a cream, add gradually the sugar, beat until light, then add the white of one egg unbeaten and beat all. Beat the remaining white very light and add. When ready to serve, flavor, and add the boiling water. Stand the bowl in a kettle of boiling water over the fire and stir until frothy.—Mrs. Vaillant.

ENGLISH PLUM PUDDING.

One pound of beef suet, chopped very fine, 1 lb. brown sugar, 2 lbs. currants, 2 lbs. of raisins seeded and chopped, 1 lb. Sultana raisins, $\frac{1}{2}$ lb. citron, $\frac{1}{2}$ lb. candied lemon, $\frac{1}{2}$ lb. of figs chopped, juice and rind of 2 lemons, a five cent loaf of baker's bread soaked over night in about 1 quart of cold sweet milk, 10 eggs well beaten and French's White Lily flour enough to make a stiff batter, 3 teaspoonfuls each of ground ginger, cinnamon and cloves, 2 teaspoons allspice, 1 of nutmeg, 1 of mace and a little salt. This quantity will make 2 large puddings, each to boil 6 or 7 hours. Boil in a well buttered mold with a sheet of writing paper buttered and put upon the

top before the cloth is tied on. Served with burning brandy, wine sauce or Fairy butter for the sauce.—Mrs. Vaillant.

SNOW PUDDING.

One-half box of gelatine, whites of 3 eggs, 2 cups of sugar, pint of hot water, juice of 1 lemon. Dissolve gelatine in water; add lemon juice and sugar; mix well and strain through flannel into a large mixing bowl. When cool enough to begin to thicken stir in the whites of the eggs beaten to a stiff froth with egg beater, and beat it until it is thick and snow white all through. It will take half an hour, and the cooler the better. Turn into molds which have been dipped in cold water, or pile in pyramid form in glass dish, leaving a space all around. Keep on ice until the next day. Make a soft custard with a pint of milk, yolks of 3 eggs, pinch of salt, 4 tablespoons sugar, little grated lemon rind. The custard should be very cold, and if the pudding is in a pyramid, pour the custard around it (not over it.) If in a mold serve the custard from a pitcher.—Mrs. Rose Colgrove.

CREAM CHOCOLATE PUDDING.

One pint of milk, 4 tablespoonfuls of corn starch, $\frac{1}{2}$ cup sugar, 2 ounces of chocolate, 4 eggs, 1 teaspoon of Coleman's vanilla extract. Put the chocolate in a saucepan and stand it over the teakettle to melt. Stir until perfectly smooth. Put the milk on to boil in a farina boiler, moisten the corn starch in a little cold water, about $\frac{1}{4}$ cup, and add it to the boiling milk; stir until thick and smooth. Beat the whites of the eggs to a stiff froth, add the sugar to the milk, then the whites and beat all well together over the fire, add the vanilla. Now take out one-third of the mixture, add it to the chocolate, mix well. Dip a pudding mold into cold water, put in the bottom of it $\frac{1}{2}$ the white mixture, then all the dark, then the remainder of the white. Stand on ice for 3 hours to harden. Serve with vanilla sauce poured around it.

VANILLA SAUCE.

One pint of milk, yolks of 4 eggs, 2 tablespoonfuls of sugar, 1 teaspoon Coleman's vanilla extract. Put the milk to boil in the farina boiler, beat the yolks and sugar together until light, then add them to the boiling milk. Stir over fire 2 minutes. Take off, add the vanilla, and put away to cool.—Mrs. Vailant.

DATE PUDDING.

One cup molasses, 1 cup chopped suet, 1 cup sweet milk, 3 $\frac{1}{2}$ cups French's White Lily flour, 2 eggs, 1 teaspoonful soda, 1 teaspoonful cinnamon, $\frac{1}{2}$ nutmeg, 1 lb. dates cut up fine. Dissolve the soda in a little hot water and mix with the milk and add to other ingredients, adding last the well beaten eggs and flour, and beat thoroughly. Steam 5 hours. Serve with sauce made of 1 cup of pulverized sugar, butter size of an egg, $\frac{1}{2}$ cup of cream; put all together and let it come to a boiling point, by placing it in a kettle of hot water. Flavor with brandy or wine.—Mrs. D. G. Robinson.

TAPIOCA PUDDING.

Put 1 cup tapioca in 1 quart of milk for two hours. Then add $\frac{1}{2}$ cup sugar, 1 cup raisins, yolks of 3 eggs well beaten, and little salt. Bake slowly 1 hour. Take whites, beat to a stiff froth, add 2 tablespoons sugar, Coleman's lemon extract. Spread over and brown. No sauce required.—Mrs. Rose Colgrove.

STEAMED RICE.

One cup each of rice and raisins, steamed in two quarts milk two hours; do not stir to break the rice. Just before it is taken up add a little salt, butter and sugar. Serve with sweet cream.—Mrs. Rebecca Maywood.

CHARLOTTE RUSSE.

Pour $\frac{1}{2}$ cup of milk over $\frac{1}{4}$ box of Knox's gelatine. Place on back of stove until dissolved. Then stir in 1 pint whipped

cream, the whites of 2 well beaten eggs, $\frac{1}{2}$ cup sugar. Flavor with sherry wine and pour into a mold. Candied fruits and nuts can be added.—Mrs. Carroll Cooper, St. Louis, Mo.

APPLE ROLLS.

Prepare crust as for rich biscuit, roll to $\frac{1}{4}$ inch thickness, cut in strips 1 inch in width and about 14 inches in length. Peel and quarter apples; take 2 quarters placing them together, wind your strips of crust around them, leaving an opening at the top and bottom of the roll that the apple may cook. To prepare the pan, take $1\frac{1}{2}$ coffee cups of sugar, 1 tablespoon of French's White Lily flour sprinkled on sugar, butter size of egg. Season with nutmeg. On top of this place the rolls. Just before putting in oven nearly cover with hot water—not boiling. Bake until brown.—Mrs. L. N. Mixer.

CHOCOLATE PUDDING.

One pint of milk, one pint of bread crumbs, yolks of three eggs, five tablespoonfuls of grated chocolate. Scald the milk, add bread crumbs and chocolate. Take from fire and add $\frac{1}{2}$ cup sugar and the beaten yolks. Bake in pudding dish fifteen minutes. Make meringue of whites of two eggs and three tablespoonfuls of sugar. Spread over pudding and brown. Serve cold with cream.—Mrs. A. P. Drake.

TAPIOCA FRUIT PUDDING.

Soak one cup tapioca over night. Cook soft in water, then add and cook thoroughly a pint of preserved raspberries or strawberries or canned peaches. Cool in molds and serve with cream.—Mrs. Oscar Young.

PUDDING.

One-half cup sugar, scant cup butter, 2 eggs, 1 cup sweet milk, 2 cups French's White Lily flour, 2 teaspoonfuls baking powder, $\frac{1}{2}$ cup raisins. Bake and serve with any kind of sauce.—Mrs. J. C. Andrus.

DUTCH APPLE PUDDING.

One pint of French's White Lily flour, $\frac{1}{2}$ teaspoon of soda, 1 teaspoon cream of tartar, $\frac{1}{2}$ teaspoon of salt, 1 egg, two-thirds (generous) cup of sweet milk, 2 tablespoons of butter, 4 large apples. Mix salt, soda, and cream of tartar with the flour and rub through a sieve. Beat the egg light, add the milk and egg, and mix quickly and thoroughly. Spread the dough about half an inch thick on a buttered pan. Have the apples pared and cored, and cut into eighths. Stick these pieces in rows in the dough, sprinkle with 2 tablespoons of sugar. Bake in a quick oven about 20 minutes. To be eaten with cream and sugar, or a simple pudding sauce.—Mrs. L. C. Brosseau.

SAILOR DUFF.

One egg and 2 tablespoons of sugar beaten together, $\frac{1}{2}$ cup of molasses beaten in. Then add 2 tablespoons of melted butter, beat again, 1 teaspoonful soda dissolved in a little warm water, 1 $\frac{1}{2}$ cups French's White Lily flour, $\frac{1}{2}$ cup boiling water added last. Steam three-quarters of an hour.

SAUCE.

Yolks of 2 eggs, add 1 cup of pulverized sugar and 1 teaspoon of Coleman's vanilla extract, well beaten together. Add $\frac{1}{2}$ pint of whipped cream just before serving.—Mrs. L. E. Knappen.

CHOCOLATE PUDDING.

One and one-half pints of milk, scald and add 5 tablespoons of grated chocolate, one large tablespoon of gelatine dissolved, one-half cup of sugar, three tablespoons corn starch or French's White Lily flour wet, a pinch of salt. Cook until thick. Turn into mold and set on ice to cool. Served with whipped cream sweetened and flavored with Coleman's vanilla extract.—Mrs. Ed. Powers.

PEACH COBBLER.

Nearly fill a pudding dish with whole pared peaches, cover with biscuit dough nearly 1 inch thick. Set on top of range tightly covered, so that crust may cook with steam of fruit. When done, try with broom straw. Cut slit in top and pour in 1 cup of sugar, $\frac{1}{2}$ cup boiling water, 2 tablespoons melted butter, mixed. Brown in oven. You can use canned peaches. Put fruit in bottom of dish, cover with biscuit dough and bake in oven. Serve with cream and sugar.—Rosella Goodyear.

NUT TAPIOCA PUDDING.

Three- fourths cup minute tapioca, $1\frac{1}{2}$ cups light brown sugar, 3 cups hot water, cook in a double boiler $2\frac{1}{2}$ hours, then add three-fourths of a cup of crushed walnut meats and the beaten whites of two eggs. Turn into a mold and chill on the ice. Serve with cream or whipped cream. This recipe, using measuring cup, will serve twelve people.—Mrs. Will Cook.

WOODFORD PUDDING.

Four eggs, one cup sugar, two-thirds cup butter, $\frac{1}{2}$ cup flour, 1 dessert spoonful of cinnamon, 3 teaspoons sour milk, 1 small teaspoon soda, 1 teacup of strawberry jam. Bake in basin.

SAUCE.

One cup of sugar, two-thirds cup butter. Place on stove and stir in three tablespoons of boiling water and stir in a little Coleman's vanilla. Beat until nice and creamy.—Mrs. A. A. Anderson.

CARROT PUDDING.

One and one-half cups of flour, 1 cup sugar, 1 cup suet, 1 cup raisins, 1 cup currants, 1 cup grated carrots, 1 cup grated potato, 1 teaspoon soda, 1 of salt. Steam 2 hours.—Mrs. C. F. Field.

RAISIN PUFFS.

Two eggs, $\frac{1}{2}$ cup butter, 3 tablespoons sugar, 2 cups French's White Lily flour, 3 teaspoons baking powder, 1 cup sweet milk, 1 cup raisins, chopped fine. Steam $\frac{1}{2}$ hour in cups.—Mrs. C. F. Field.

DELICIOUS RICE PUDDING.

Wash thoroughly $\frac{1}{2}$ cup rice and add to one quart of rich milk. Soak over night. In the morning add $\frac{3}{4}$ cup of sugar, pinch of salt, nutmeg and piece of butter size of hickory nut. Bake in moderate oven until thick and creamy. Should be stirred from bottom every few minutes until rice is well swollen.—Mrs. Anna Roberts.

APPLE DUMPLINGS.

One pint of French's White Lily flour, 2 scant tablespoons of baking powder, salt, 1 scant tablespoon of butter. Milk enough to make biscuit dough. Cut this dough into eight pieces, roll out, and lay a few slices of apple on each piece. Gather up the edges together around the apple. Steam one hour. Serve with sugar and cream or with maple syrup. This makes nice dumplings for veal or chicken stew, leaving out the butter and apples.—Mrs. W. Schader.

PLUM PUDDING.

One pound of raisins, 1 lb. of currants, 1 lb. of bread crumbs, 1 lb. of suet, 1 lb. of brown sugar, $\frac{1}{4}$ lb. lemon peel, 3 eggs, 2 nutmegs, 1 carrot, 2 teaspoons of cinnamon, 2 teaspoons of mace, 3 tablespoons of sweet milk, 1 teacup of French's White Lily flour. Boil 4 hours.—Mrs. R. M. Lambie.

DATE PUDDING.

One cup dates cut in small pieces, 1 cup walnut meats, fine; 3 eggs, well beaten; 1 cup sugar, 1 cup flour, 1 teaspoon baking powder. Bake in thin sheets. When cold cut in squares, moisten with cream. Serve with whipped cream.—Frances Williams.

FIG PUDDING.

Two cups graham flour, add $\frac{1}{4}$ cup sugar and $\frac{1}{4}$ teaspoon salt; add enough boiling water to cook without burning. Put on stove and cook slowly 20 minutes. To this mixture add $\frac{1}{2}$ lb. figs which have been steamed and chopped fine, 1 cup English walnut meats, chopped. Turn into molds. Serve with whipped cream.—Belle Copley.

To the housewife

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FANCY DESSERTS

"Sit upon a cushion, and sew a fine seam
And feed upon strawberries, sugar and cream."

BAVARIAN CREAM.

One-half box gelatine soaked in $\frac{1}{2}$ cup cold water. Let 1 pint of sweet milk come to a boil, add yolks of 4 well beaten eggs and 2 tablespoons of powdered sugar. Let cool, then add the gelatine, 1 pint of cream whipped stiff, 1 teaspoon vanilla (Coleman's extract) and 3 tablespoons sugar. Pour all into a mould.—Mrs. W. J. Stuart.

VELVET CREAM.

One pint sweet cream, 1 ounce of gelatine, 3 tablespoonfuls sugar. Dissolve the gelatine in warm water, whip the cream to a stiff froth, pour the gelatine in while whipping; sugar and flavoring should be with the cream. Pour into a mould.—Mrs. F. Balch.

SALTED ALMONDS.

Shell the almonds, pour boiling water over them and let them stand a few minutes. Slip them out of their skins. Put them in a tin pie plate with $\frac{1}{2}$ teaspoonful butter. Place in the oven until butter melts. Shake the tin until the nuts are covered with butter, then change to a clean pie plate and sprinkle heavily with salt. Heat in the oven until a golden brown, watching carefully.—Mrs. J. P. Roberts.

TRIFLE PUDDING.

Make sponge cake and bake in an ordinary square tin. Make a custard the same as for ice cream and season with Coleman's vanilla extract. Cut the cake in square pieces, put on the bottom of a large fruit dish, then put on the cake a layer of strawberry preserves, then pour on some of the custard, then another layer of cake, etc., until the dish is full. Cover the top with whipped cream. Some prefer the cake soaked in wine or fruit juice.—Miss Edith Babcock.

BANANA PUDDING.

Cut sponge cake into slices and put in a glass dish. Put alternately a layer of cake and a layer of bananas sliced. Make a soft custard, flavor with a little wine and pour over it. Beat the whites of the eggs to a stiff froth and heap over the whole.—Mrs. M. H. Bailey.

CHOCOLATE WHIPS.

One pint of milk, 2 even teaspoonfuls corn starch, 2 eggs, $\frac{1}{2}$ cup of sugar, 1 square Baker's chocolate. Put the milk into double boiler to heat, dissolve corn starch in a little of the cold milk, and stir into the milk when hot; cook 8 minutes. Dissolve the chocolate and sugar in 2 tablespoonfuls of boiling water and add to the mixture. Beat the eggs very light and add to the other; cook 2 minutes. Take off and whip until cool. Half fill custard cups and put on ice. When ready to serve cover with whipped cream, sweetened and flavored with Coleman's vanilla extract. This makes sufficient for eight cups.—Mrs. J. P. Roberts.

PRUNE WHIP.

One-fourth pound of prunes, soak over night, cook tender, then take out the pits and chop fine. Take whites of three eggs and $\frac{1}{4}$ teaspoon of cream of tartar, beat well together. Add three tablespoons of sugar. Stir in the prunes, put in baking dish in pan of water and bake twenty minutes in moderate oven.

SAUCE.

Yolks of three eggs, three tablespoons of sugar, one and one-half cups milk. Flavor with Coleman's extract. Whipped cream can be used.—Mrs. E. L. Haff, Grand Rapids.

PRUNE WHIP.

Cook one teacup of California prunes until tender, sweeten and put on ice. Dissolve 1 tablespoonful of gelatine in a little water, let it cool but not harden. Whip 1 cup of sweet

cream, which must be kept very cool before using, or it will not whip. When partly whipped add gelatine. Sugar and season with vanilla, Coleman's extract. Pour all over the prunes, stir with spoon and set on ice to cool.—Mrs. M. W. Hicks.

CHOCOLATE BLANC-MANGE.

One quart milk, 1 egg, 3 heaping tablespoonfuls corn starch, 1 teacup sugar, 4 squares of Baker's chocolate, 2 teaspoonfuls Coleman's vanilla extract. Put the milk in double boiler. Dissolve the corn starch in a little cold milk, add egg and sugar well beaten. Then add to the milk when it has reached the boiling point. Shave the chocolate fine, add 5 or 6 tablespoonfuls water and cook this to consistency of cream. Stir this in the mixture, and when thick remove from stove, flavor and pour into mold. Serve with whipped cream.—Mrs. W. S. Goodyear.

GELATINE CHARLOTTE RUSSE.

One pint of cream whipped light, $\frac{1}{2}$ oz. gelatine dissolved in 1 gill of hot milk, whites of 2 eggs beaten to a stiff froth, 1 small teacup of powdered sugar, flavor with bitter almonds and vanilla (Coleman's extract.) Mix the cream, eggs, and sugar, flavor and beat in the gelatine and milk last. It should be quite cold before it is added. Line a mold with slices of sponge cake or lady fingers and fill with mixture. Set upon ice to cool.—Mrs. Anna D. Mason.

FROZEN PUDDING.

One generous pint of milk, 2 cupfuls of granulated sugar, scant $\frac{1}{2}$ cup of French's White Lily flour, 2 eggs, 2 table-spoons of gelatine, 1 quart of cream; 1 pound of French candied fruit, 4 tablespoonfuls of wine. Let the milk come to a boil. Beat the flour, 1 cupful of sugar and the eggs together, and stir into the boiling milk. Cook 20 minutes and add the gelatine, which has been soaking 1 or 2 hours in water enough

to cover it. Set away to cool. When cool add the wine, sugar and cream. Freeze 10 minutes then add the candied fruit and finish freezing. Take out the beater, pack smoothly and set away for an hour or two. When ready to serve dip the tin in warm water, turn out the pudding and serve with whipped cream heaped around.—Mrs. W. E. Powers.

COMPOTE OF RASPBERRIES.

One-half pint of raspberries, and $\frac{1}{2}$ pint of red currants, 5 heaping spoonfuls of granulated sugar and 1 gill of water. Boil the water and sugar together for 10 minutes, then put in fruit and let simmer for 5 minutes. Lift the raspberries out carefully, and put them in a glass dish. Allow the rest to simmer a moment longer, then take off the fire and let stand until cold, when pour over the raspberries. Serve with rice.—Mrs. N. T. Parker.

GELATINE PUDDING.

Soak one-third box gelatine in a little cold water for a few minutes, then dissolve it with $\frac{3}{4}$ cup of boiling water. Stir this into a boiled custard made of the yolks of 4 eggs, 1 pint of milk and sugar to taste. When the custard is cool add the whites of 4 eggs beaten stiff, flavor with Coleman's vanilla extract. Stir all together and pour into a mold. If a pink color is wished use a part of pink gelatine. Serve with whipped cream.—Mrs. C. H. VanArman.

FRUIT PUDDING.

Four oranges, 4 bananas pared and sliced in alternate layers. Make boiled custard of 3 eggs, 1 pint of milk, sweeten, and flavor with Coleman's vanilla extract. When cold pour over the oranges and bananas. Whip 1 large cup of cream, sweeten and pour over the whole.—Mrs. L. E. Knappen.

STRAWBERRY SHORT-CAKE.

For cake, 1 cup sugar, small $\frac{1}{2}$ cup butter, 1 egg, 1 cup of sweet milk, 3 cups of French's White Lily flour, 2 tea-

spoonfuls of baking powder, bake in a good sized round or oblong tin. Cover it when done, and a little cooled, with sweetened strawberries, not mashed, to the depth of 1 or 2 inches, upon them place a meringue of the whites of 4 eggs and 4 tablespoonfuls powdered sugar. When cut place in the center of each piece one nice large strawberry. You will find this delicious to the taste and pleasing to the eye.—Mrs. Clement Smith.

ORANGE SHORT-CAKE.

Make a short-cake the same as for strawberry short-cake. Take 6 good sized oranges; cut into small pieces and sugar. Butter the cake and put in the fruit. Seed the oranges.—Mrs. M. W. Hicks.

PINEAPPLE SHORTCAKE.

Two cups of French's White Lily flour, 2 teaspoons of baking powder, $\frac{1}{2}$ teaspoon of salt, 1 teaspoon of butter, 1 teaspoon of lard, milk. Sift the flour, baking powder and salt together, rub in the shortening; then with a fork stir in lightly and quickly sufficient milk to make a soft dough, too soft to roll. Turn into a greased pie tin and bake thirty minutes. Cut a circle around the top, remove the crust and remove some of the crumbs from the center; spread with butter and cover with canned pineapple; keep in warming oven; serve with some of the juice and cream.—Mrs. A. A. Anderson.

ORIENTAL CREAM.

Heat 1 qt. milk, add it gradually to the well beaten yolks of 3 eggs. Cook $\frac{1}{2}$ pound of prunes, sweeten and put through colander, add this with 1 pint of cream and flavoring to the egg and milk. Freeze as usual.—Mrs. Wilbur Lane.

MARSHMALLOW DESSERT.

The whites of 4 eggs, 1 cup cold water, 1 (scant) cup sugar, 1 even tablespoon Knox gelatine, 1 round candied

pineapple, five cents worth each of candied cherries and pecan meats. Cut up the fruit and nuts in small pieces. Put the gelatine in one-half the cold water and cook until dissolved, add the remaining cold water and pour into a pitcher. Let stand while beating the eggs to a stiff froth, then very slowly pour the water in, not more than a teaspoon full at a time, (it should take $\frac{1}{2}$ an hour,) beating constantly. Add the sugar carefully and pour into a mould having a paper at the bottom. Color each layer as desired and put the fruit and nuts between or if no coloring is used, beat in the fruit and nuts before putting into the mould. Cover and place on ice at once. Good in two hours or two days. Serve with whipped cream.—Mrs. William Stebbins.

MAPLE MOUSSE.

Cook yolks of 4 eggs with one cup of maple syrup until boiling, stir constantly. Strain and cool. Beat 1 pint of cream until stiff, then add to the beaten whites of 4 eggs, add yolks and syrup. Pour into mould and pack in ice and salt or snow and salt. Let stand three or four hours before serving.—Mrs. Chas. Clark.

MAPLE MOUSSE.

One cup thick maple syrup. Two whole eggs and yolk of one well beaten. Add to hot syrup and cook fifteen minutes in double boiler, stirring all the time. When cool, add one pint of whipped cream. Pack in ice four or five hours. This will serve eight people. If necessary to hurry freezing, freeze slowly until it begins to thicken. Let stand packed one or two hours. For freezing mousse, equal measures of salt and ice.—Mrs. Richard Oudersluys.

STRAWBERRY MOUSSE.

One cup sugar, 1 box strawberries, 1 pint whipped cream, $\frac{1}{4}$ box or $1\frac{1}{4}$ tablespoon gelatine. Wash and hull the berries, sprinkle with sugar and let stand 1 hour. Put through a sieve, add the gelatine which has been soaked in cold water

and dissolved in boiling water, stir until it begins to thicken over a pan of ice. Then fold in the cream. Put in mould, cover and pack in ice and salt. Let stand 4 hours. Other fresh fruits can be used.—Mrs. Richard Oudersluys.

FLOATING ISLAND.

One quart of milk, $\frac{1}{2}$ cup of sugar, 4 eggs, 1 teaspoonful Coleman's vanilla extract, 1 tablespoonful corn starch. Put the milk on to boil, beat the whites of eggs to a stiff froth, then put a few spoonfuls at a time on top of the boiling milk. Let cook 1 minute then remove with a skimmer. Now beat the yolks, sugar and corn starch together until light, then stir into boiling milk. Stir until it thickens, take from fire, add vanilla and let cool. When cold pour in a glass dish, heap on the whites, dot here and there with bits of currant jelly, dress with powdered sugar and serve very cold.—Mrs. Vaillant.

SNOW CREAM.

Beat the whites of 4 eggs until foamy, then add gradually 4 tablespoonfuls of powdered sugar, beating all the time until stiff, then add 1 tablespoonful sherry and 1 tablespoonful Coleman's vanilla extract; stir in carefully 1 pint of cream, whipped. Serve in small glasses. This will serve 8 persons.—Mrs. E. Vaillant.

NEAPOLITAN MOUSSE.

Soak $\frac{1}{4}$ box of gelatine for $\frac{1}{2}$ hour in cup cold water, whip one pint of cream. Dissolve the gelatine over hot water. Cut $\frac{1}{4}$ pound of candied cherries and same blanched almonds into small pieces. Turn cream into basin, add gelatine, two-thirds cup of powdered sugar, one teaspoonful of sherry, one teaspoonful of Coleman's vanilla extract and fruit and nuts. Stir carefully from bottom towards top until it begins to thicken. Turn into ice cream mould previously wet with cold water. Cover with a piece of greased writing paper, turn the greased side up and fit cover of mould on tightly. Pack in salt

and ice and stand one hour. If necessary to hurry freezing, turn Mousse into freezer and freeze slowly until it begins to thicken. Remove dasher, take from freezer and put into molds. Let stand packed 1 or 2 hours.—Mrs. Julius Russell.

FRIP CREAM.

One pint of boiling water, 4 tablespoons corn starch. Stir in after it boils 1 cup sugar and 2 teaspoons of Coleman's extract of vanilla. Let cool. Beat whites of 7 eggs until foamy, add gradually 5 tablespoons of powdered sugar. Mix all together and beat until stiff. Add 1 pint of cream, whipped and three teaspoons of lemon (Coleman's extract.) Beat thoroughly and partly freeze. When ready to serve place on each glass some chopped English walnut meats. This will serve 15 persons.—Mrs. John Dennis.

PINEAPPLE CREAM.

One can grated pineapple. Put on stove with 1 cup sugar and cook until soft. $\frac{1}{2}$ box Cox's gelatine in a cup, fill cup with water, and set in basin on back of stove and dissolve slowly. Whip 1 pint cream stiff. Beat the pineapple and gelatine. When nearly cold stir in whipped cream and turn into mold.—Mrs. Chester Messer.

CHOCOLATE BLANC-MANGE.

One quart milk, 1 egg, 3 heaping tablespoonfuls corn starch, 1 teacup sugar, 4 squares of Baker's chocolate, 2 teaspoonfuls Coleman's vanilla extract. Put the milk in double boiler. Dissolve the corn starch in a little cold milk, add egg and sugar well beaten. Then add to the milk when it has reached boiling point. Shave the chocolate fine, add 5 or 6 tablespoonfuls water and cook this to consistency of cream. Stir this in the mixture, and when thick remove from the stove, flavor and pour into mold. Serve with whipped cream.—Mrs. W. S. Goodyear.

COFFEE CUSTARD.

Four cups of boiled milk, 1 cup of very strong coffee, yolks of 5 eggs, $1\frac{1}{2}$ ounces of sugar. Mix well and strain. Fill 6 cups with the mixture, skimming off all froth from the top. Bake, first putting water in the pan in which the cups are placed.—Mrs. D. G. Robinson.

RUSSIAN CREAM.

One quart milk, 4 eggs, 1 cup sugar. Soak $\frac{1}{2}$ box of gelatine in a little cold water 15 minutes, then add it to the milk, which should be boiling, and finally add sugar and yolk of egg well beaten. Cook 2 minutes and when partially cold stir in the whites beaten to a stiff froth, flavor with Coleman's extract to taste and put in molds and let it stand several hours before using. In very warm weather it should be made the day before using.—Mrs. D. G. Robinson.

COFFEE JELLY.

One pint sugar, 1 pint strong coffee, $1\frac{1}{2}$ pint of boiling water, $\frac{1}{2}$ pint of cold water in which soak 1 box of Cox's gelatine. Pour over when dissolved, the boiling water, add sugar and coffee, strain and turn into molds and leave to harden. Serve with sugar and cream.—Mrs. D. G. Robinson.

CUP CUSTARD.

Beat 4 eggs with 2-3 of a cupful of white sugar, add a quart of rich new milk, flavor with one teaspoon of Coleman's vanilla extract. Stir all together. Pour into cups and place them in a dripping pan of water, set in oven and bake with moderate heat.—Mrs. Oscar Young.

BOILED CUSTARD.

One quart of milk, 4 eggs well beaten, $\frac{1}{2}$ cup sugar, or sweeten to taste, $\frac{1}{2}$ teaspoonful vanilla. Add eggs to milk while cold, or slightly heated. Put milk in double boiler, or dish set in water, heat slowly. Stir constantly until froth

entirely disappears, or until custard thickens. Do not let curdle.—Hannah M. Barlow.

STRAWBERRY SUNSHINE.

To 1 pound of fruit (1 pint) take 1 pound of sugar (1 pint). Dissolve the sugar with water and let boil until it becomes brittle when put in water, then stir fruit in syrup and let boil 14 minutes. Place in glasses and stand in sun 24 hours.—Mrs. Archie McCoy.

FRUIT SALAD.

Take oranges and bananas, half dozen each, cut into small pieces, 1 can shredded pineapple, add strawberries, raspberries, peaches and pears, each in their season. Strain the juice and add one-half box of dissolved gelatine. Sweeten to taste and pour over the fruit. When hard put grated cocoanut over. Serve with whipped or ice cream.—Mrs. Nathan Barlow.

STRAWBERRY ICE.

One quart strawberry juice, one pint sugar, 1 pint of water. Freeze.—Mrs. David Goodyear.

LEMON ICE.

To 2 pounds of sugar add 1 quart of water and boil 10 minutes, then strain through a cloth into your freezer, and add to this syrup, 2 quarts of cold water and the juice of 5 large lemons strained. When this is frozen almost to ice, beat the whites of 6 eggs to a stiff froth and mix well into the ice and freeze again. Pineapple or orange is the same, only use the juice of oranges and the grated rind of one. Mix well with the beaten eggs. For pineapple ice use 1 can with the juice. Strain like the lemon.—Mrs. Bailey Freeman.

ORANGE ICE.

Five oranges, 1 lemon, 1 pint of water, 1 pint sugar, whites of 3 eggs. Let sugar and water boil 20 minutes, then set out to cool. When ready to freeze add orange and lemon juice and whites of eggs.—Mrs. E. Metheany, Grand Rapids.

PINEAPPLE ICE.

Two quarts of water, 2 pounds of sugar. Let come to boil, put in juice from can of pineapple. While hot add juice from two lemons. Chop pineapple very fine, let cool; then add whites of 4 eggs beaten to stiff froth and freeze.—Mrs. L. C. Brosseau.

PRETTY DESSERT.

To make 3 pints of lemon ice take six lemons, the juice only, 3 pints of water, 1½ cups sugar. Dissolve on stove, add lemon juice, leave on the stove awhile then cool and add the juice of half dozen oranges; rub the pulp of both lemons and oranges through colander. Prepare the orange in form of baskets. Freeze the above as ice cream and serve in orange baskets.—Mrs. Frank Goodyear.

ICE CREAM.

Make a boiled custard of 2 quarts of milk, 6 beaten eggs and 4½ cups of sugar. Just before freezing add 1 quart of cream, 2 tablespoons of vanilla and one of lemon (Coleman's extract).—Mrs. W. Holloway.

ICE CREAM.

One quart of milk, 4 eggs, yolks only, 1 large teacup sugar, 2 tablespoons corn starch. Cook thoroughly. When cold and ready to freeze add 1 pint whipped cream. Flavor with Coleman's vanilla extract.—Mrs. W. N. Chidester.

THREE OF A KIND.

Three oranges, 3 lemons, 3 bananas, 3 cups of water, 3 cups of sugar, whites of 3 eggs. Strain juice of oranges and lemons, then add sugar and water. Beat whites of egg stiff. Mash bananas and add to eggs. Beat again thoroughly with egg beater. After the first mixture has started to freeze add eggs and bananas and freeze.—Mrs. Emily Barlow, Minneapolis, Minn.

ICE CREAM.

One quart milk, 1 pint cream, 2 cups sugar, 4 eggs, 1 tablespoon French's White Lily flour, pinch salt, flavor with Coleman's extract.—Mrs. Chas. Lunn.

ICE CREAM.

Two quarts milk, 7 well beaten eggs, 2 heaping cups sugar, pinch of salt. Cook as long as you can without letting it curdle. When cold add 1 pint thick cream. Flavor with Coleman's extract.—Mrs. David Goodyear.

ONE, TWO, THREE ICE CREAM.

One quart new milk, 2 cups sugar, juice of 3 lemons. Dissolve sugar in milk, stir juice of lemons in just before using. Freeze.—Ermina B. Goodyear.

ICE CREAM.

To each quart of milk take 2 eggs and 2 level tablespoonfuls of corn starch, 1 scant teacup of sugar. Boil all together over a kettle of water until thoroughly cooked. When cool add cream, and if the cream is slightly turned add small quantity of soda; it doesn't injure the flavor. Flavor with Coleman's vanilla extract.—Mrs. J. S. Goodyear.

ICE CREAM.

One quart of cream, 2 tablespoonfuls of gelatine soaked in 1 pint of milk. Beat the cream until light, then add another pint of milk to the gelatine and stir smooth. Beat all together, add 1 good cup of sugar, and flavor with Coleman's vanilla extract.—Mrs. W. S. Goodyear.

STRAWBERRY SHERBET.

One quart berries, keep 1-3 for garnish, mash remainder, add juice of 1 orange, $\frac{1}{2}$ lemon, 1 cup sugar. Add to above 1 quart new milk, $\frac{1}{2}$ cup sugar, flavoring if desired. When partly frozen serve in tall glasses with sweetened whipped cream on top, garnished with one or more perfect berries.—Frances Williams.



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GENERAL DIRECTIONS.

Flour should always be sifted three times before using.

Sift baking powder and cream tartar with flour three times. Use French's White Lily.

Granulated sugar should be scant $\frac{1}{2}$ inch to cupful.

Bright tins best for baking cakes. Always grease with butter and use brown paper for bottom of tin.

DIRECTIONS FOR MAKING CAKE.

Cream butter and sugar with hands until very light. If whole eggs are used beat and add cream; beat again five minutes, add milk, flour last (French's White Lily), putting in slowly and beating from right to left so as to let the air through the dough, making the cake lighter and more delicate.

If sugar and butter cream slowly, add a little of the measured milk. When whites of eggs only are used add them after the flour.—Mrs. Julius Russell.

GOOD PLAIN FRUIT CAKE.

One cup of brown sugar, $\frac{1}{2}$ cup of butter, 1 cup molasses, $\frac{1}{2}$ cup of sour milk, $2\frac{1}{2}$ cups of French's White Lily flour, yolks of four eggs, $\frac{1}{2}$ teaspoon each of cloves, allspice, cinnamon, and nutmeg, 1 teaspoonful of soda in the milk. Then stir in 1 pound seeded raisins, 1 pound of currants, $\frac{1}{4}$ pound citron chopped or sliced thin, well dredged with flour.—Mrs. L. C. Brosseau.

FRUIT CAKE.

Two pounds of sugar, 1 pound of butter, 1 pound French's White Lily flour, 2 pounds of raisins, 2 pounds of currants, 1 tablespoon each of mace, cinnamon, cloves, 4 nutmegs, 2 large glasses of brandy, white wine and 1 of rose water mixed, 10 eggs, 1 pound of citron, 1 pound of almonds.—Mrs. H. A. Goodyear.

DELICIOUS FRUIT CAKE.

Three pounds of raisins, 3 pounds of currants, 1 pound of citron, 1 pound of French's White Lily flour, $1\frac{1}{2}$ pound of sugar, 1 pound of butter, 9 eggs, 1 cup molasses, 1 pound blanched almonds, 1 wine glass of wine, 1 of brandy, 1 tablespoon of ginger, 1 of nutmeg, 1 of cinnamon, 1 of cloves, 1 of soda. Bake 3 hours.—Mrs. J. S. Goodyear.

DRIED APPLE CAKE.

One cup of dried apples soaked in water over night, then chop the apples and stew them in cup of molasses $\frac{1}{2}$ hour, 2 eggs, $\frac{1}{2}$ cup butter, 1 cup sugar, 1 cup buttermilk or sour milk, 2 even teaspoons of soda, 1 teaspoon each of cinnamon and cloves, $\frac{1}{2}$ nutmeg, 3 cups of French's White Lily flour. This makes 2 loaves.—Mrs. R. K. Grant.

SPICE CAKE.

One-half cup butter, 1 cup sugar, $\frac{1}{2}$ cup sour milk, $\frac{1}{2}$ teaspoon soda, 1 tablespoon molasses, 2 eggs, $1\frac{1}{2}$ cups French's White Lily flour, 1 teaspoon Coleman's vanilla extract, $\frac{1}{4}$ teaspoon cloves, 1 teaspoon cinnamon, little nutmeg, 1 cup raisins. A delicious pudding can be made of this by steaming and eaten with sour sauce.—Mrs. G. S. Turner.

COFFEE CAKE.

Two cups brown sugar, 4 eggs, 1 cup butter, 1 cup molasses, 1 cup coffee, 4 cups French's White Lily flour, 1 teaspoon soda, 1 teaspoon cinnamon, 1 teaspoon cloves, 1 tea-

spoon allspice and considerable nutmeg. Use a large cup of butter and scant of flour.—Mrs. W. L. Wilkins.

SOLID CHOCOLATE CAKE.

Three eggs, $1\frac{1}{2}$ cups of sugar, $\frac{1}{2}$ cup of butter, $\frac{1}{2}$ cup sweet milk, $1\frac{1}{4}$ cups French's White Lily flour, 2 teaspoons baking powder, 10 tablespoonfuls grated chocolate dissolved in a little milk and Coleman's vanilla extract, 3 tablespoons of sugar, and 2 of milk (put the sugar and milk on stove and let it boil), then put in chocolate and stir hard to make smooth and add to batter the last thing.—Mrs. Frank Goodyear.

ANGEL FOOD.

Whites of 11 eggs, $1\frac{1}{2}$ tumblers granulated sugar, 1 tumbler of French's White Lily flour sifted, 1 teaspoon Coleman's vanilla extract, 1 teaspoon cream tartar. Sift the flour 4 times, then add the cream tartar and sift again, but have only 1 tumbler full after sifting. Sift the sugar and measure. Beat the eggs to a stiff froth, add sugar lightly, then the flour gently, then vanilla. Do not stop beating till you put all into the pan. Bake 40 minutes in moderate oven. Try with a straw and if soft leave a few minutes longer. Turn the pan upside down to cool. Use pan that has never been greased. The tumbler must hold $2\frac{3}{4}$ gills. Beat eggs in large platter. Mix all on same. Most excellent; been tried by many ladies in Hastings.

LIGHT CARAMEL CAKE.

Two cups sugar, $\frac{1}{2}$ cup butter, 1 cup sweet milk, 3 cups French's White Lily flour, 3 teaspoons baking powder, whites of 4 eggs.

FILLING.

Two cups of sugar, 1 cup boiling water, butter size of an egg, 4 tablespoonfuls sweet cream, 1 pound blanched almonds. Cook as syrup until stiff enough to spread.—Mrs. Cora Busby.

DARK CARAMEL CAKE.

One cup sugar, a scant one-half cup of butter, 1 cup sweet milk, $2\frac{1}{2}$ cups French's White Lily flour, 1 teaspoon Coleman's vanilla extract, 2 teaspoons baking powder, whites of 4 eggs.

FILLING.

One cup of sweet cream, $1\frac{1}{2}$ cups brown sugar, 1 teaspoon butter. Boil 40 minutes. Put between layers and on top. Coleman's vanilla extract flavoring.—Mrs. Balch.

GOLDEN CREAM CAKE.

One cup sugar, $\frac{1}{4}$ cup butter, $\frac{1}{2}$ cup sweet milk, the well beaten whites of 2 eggs, $1\frac{1}{2}$ cups French's White Lily flour, $1\frac{1}{2}$ teaspoons of baking powder. Bake in 2 deep jell tins. Beat light the yolks of two eggs to which add 1 large tablespoon of corn starch or flour, $\frac{1}{2}$ cup sweet milk, $\frac{1}{2}$ cup sugar and small lump of butter, flavor with lemon or vanilla (Coleman's extract). Cook till thick, let cool and spread between cakes.—S. M. Riker.

NAN'S CAKE.

One cup of sugar, 1 tablespoon butter, 1 egg, one-half cup sweet milk, $1\frac{3}{4}$ cups French's White Lily flour, 1 heaping teaspoon baking powder. Flavor with Coleman's extract.—Mrs. Edward Haff.

BRIDE'S CAKE.

One scant cup butter, 3 cups of sugar, 2 cups French's White Lily flour, 2-3 cup corn starch, fill the cup with flour, one-half cup sweet milk, one-half teaspoon cream tartar, whites of 14 eggs, 3 teaspoons baking powder. Flavor with Coleman's lemon extract. Bake in moderate oven.—Mrs. Frank Goodyear.

POUND CAKE.

One pound of butter, 1 pound of sugar, $\frac{3}{4}$ pound of French's White Lily flour, 10 eggs, one-half teaspoon baking

powder sifted in the flour. Cream butter and sugar, add 2 eggs at a time, beating each five minutes, add flour slowly. Bake about $1\frac{1}{4}$ hours.—Mrs. C. A. Bayler.

POUND CAKE.

One pound fine granulated sugar, 2-3 pound butter, 1 pound French's White Lily flour, 10 eggs. Beat butter and sugar to a cream, add yolks well beaten, add flour and whites beaten to a stiff froth last. Beat 15 minutes. If used in 2 loaves bake 1 hour.—Mrs. J. S. Goodyear.

BELLE VAN VALKENBURGH'S POUND CAKE.

One pound granulated sugar sifted, 1 pound butter, 1 pound French's White Lily flour sifted, 10 eggs, 1 teaspoon baking powder in flour, 1 teaspoon vanilla. Beat butter to cream with the hand, when very light put in 1 tablespoon sugar at a time, stir well. Then add one beaten egg at a time, then flour same as sugar. Place sauce pan of water in oven to prevent browning too fast.—Mrs. Anna Roberts.

CREAM CAKE.

One and one-half cups of sugar, one-half cup butter stirred to a cream, whites of 6 eggs, or 3 whole ones, 2 teaspoons baking powder in 2 heaping cups French's White Lily flour sifted, one-half cup sweet milk. Bake in layers. For filling, take 1 coffee cup rich cream, sweeten and flavor with Coleman's extract to taste, whip to a stiff froth, and put between layers. Frost the top.—Mrs. A. Griffin.

WEDDING CAKE.

Two pounds sugar, 2 pounds French's White Lily flour $1\frac{1}{2}$ pounds butter, 1 pound blanched almonds, 4 pounds raisins, 4 pounds currants, 2 pounds citron, 1 ounce each of cloves, cinnamon and mace, one-half pint brandy, 12 eggs, 5 teaspoons baking powder.—Mrs. S. Kenfield.

ANGEL'S FOOD.

One and one-half cups granulated sugar, 1 cup French's White Lily flour, 1 teaspoonful cream of tartar, whites of 10 eggs. Beat the whites to a stiff froth, sift the sugar and add it very lightly to the eggs. Sift the cream of tartar through the flour after sifting the flour alone four times. Add it very carefully, mixing as gently as possible. Put it into a bright cake pan, not buttered, and bake in a moderate oven about 45 minutes. Try it with a straw. Turn the pan upside down on the tube, if it has one, if not set it up on something. When entirely cold take out.—Mrs. Rose Colgrove.

CHOCOLATE ECLAIRS.

Three eggs, 1 cup sugar, 1 cup French's White Lily flour, 1 teaspoon baking powder, pinch of salt, flavor with Coleman's vanilla extract. Bake in patty tins.

CREAM FOR FILLING.

Yolk of 1 egg, not quite $\frac{1}{2}$ pint of milk, sweeten to taste, 2 heaping teaspoons corn starch, 3 teaspoons of grated chocolate. Flavor with Coleman's vanilla extract. Fill each cake and ice.

ICING.

White of 1 egg, add sugar and chocolate enough to thicken, take off a portion of top of each cake, take out center, fill with the cream, then replace top and cover with ice. Ice top only.—Mrs. Chester Messer.

MRS. ATKINS' SPONGE CAKE.

Twelve eggs, 3 cups of coffee sugar rolled, 3 scant cups French's White Lily flour, the rind and juice of 1 fresh lemon, a small pinch of salt. Separate the whites and yolks of the eggs. Put the yolks and sugar in a round bottomed earthen dish, beat them briskly for five minutes, squeeze the juice of the lemon and grate the rind into this, beat the whites of the eggs to a stiff froth, and add to the other ingredients. Beat

the whole for five minutes. Stir the flour in lightly beating as little as possible. Before commencing, butter your tins with thin papers on the bottom, have the oven hot and bake immediately. Follow these directions closely and your cake will be fine. (Used for 45 years.)

SPONGE CAKE.

Two eggs broken in a bowl and well beaten, add 1 cup sugar and 6 tablespoonfuls of water, beaten thoroughly, then add 1½ scant cups of French's White Lily flour, and 2 teaspoonfuls of baking powder and flavor with Coleman's extract. Bake slowly.—Mrs. W. T. Brown.

HOT WATER SPONGE CAKE.

Four eggs, yolks and whites beaten separately, 2 cups sugar, ½ cup boiling hot water. Put in sugar and eggs and beat hard, 1½ cups French's White Lily flour, 2 heaping teaspoonfuls of baking powder sifted with the flour. Flavor with Coleman's lemon extract.—Mrs. Frank Goodyear.

SPONGE CAKE.

Two eggs, 1 cup sugar, ½ cup sweet milk, 1½ cups French's White Lily flour, 1 teaspoonful baking powder, Coleman's flavoring extract.—Miss Knowlton.

SPONGE CAKE.

Three eggs, 1 cup of sugar, 4 teaspoonfuls of water, 1 cup of French's White Lily flour, 1 teaspoonful baking powder, Coleman's flavoring extract, 1 dessert spoonful of vinegar the last thing.—Mrs. J. W. Bentley.

MARBLE CAKE.

One cup butter, 2 cups powdered sugar, 3 cups French's White Lily flour, 4 eggs, 1 cup sweet milk, 1 tablespoonful Royal Baking powder. In one-third of batter, mix 3 tablespoonfuls of grated chocolate mixed in a little milk. Put in a layer of yellow batter, then a layer of chocolate. Bake in deep

round tin. White cake can be made by substituting whites of 6 eggs, and cochineal instead of chocolate. When cut the cake will be handsomely variegated.—Mrs. Nathan Barlow.

KATE PARKHURST CAKE.

Two cups white sugar, $\frac{1}{2}$ cup butter, 3 cups French's White Lily flour, 1 cup sweet milk, 3 teaspoonfuls baking powder. Whites of 4 eggs beaten to a stiff froth. Flavor with Coleman's extract.

GOLD CAKE TO GO WITH IT.

One and one-half cups sugar, $\frac{1}{2}$ cup butter, 2 cups French's White Lily flour, $\frac{1}{2}$ cup sweet milk, 1 egg, and yolks of 4, 2 teaspoonfuls baking powder. Flavor with Coleman's extract.—Mrs. Frank Goodyear.

PHOEBE CAKE.

Three cups of sugar, 1 heaping cup of butter, 6 eggs, $\frac{1}{4}$ cups of French's White Lily flour, 1 cup sour milk, 1 teaspoonful soda, 2 cups raisins. This makes three large loaves.—Mrs. W. S. Goodyear.

MRS. WILKINS' WHITE CAKE.

Whites of 3 eggs, 1 cup sugar, 1-3 cup butter, $\frac{1}{2}$ cup milk, $1\frac{3}{4}$ cups French's White Lily flour, 2 teaspoonfuls of baking powder in flour. This rule is a nice one for small loaf or small standard cake.—Mrs. H. M. Barlow.

SNOW CAKE.

Beat the whites of 10 eggs to a stiff froth, add $1\frac{1}{2}$ cups of sugar, 1 cup of French's White Lily flour, 1 teaspoonful of baking powder and lemon to taste. Beat all together until very light. Bake in a moderate oven.—Mrs. H. A. Barber.

SURPRISE CAKE.

Scant one-half cup of butter, 2 cups of sugar, 1 cup sweet milk, three cups French's White Lily flour, 3 eggs, nearly 3 teaspoonfuls baking powder. Bake in layers.

FILLING (Lemon).

One cup water, 1 cup sugar, juice of 1 lemon or 1 teaspoonful of tartaric acid, 3 eggs, reserving 2 whites. Cook in pan over hot water, stirring constantly until the consistency of cream. If acid is used flavor with lemon extract.

The above filling makes a delicious pie. Bake the shell first, then put in this filling, frost with the two extra whites, set in the oven till slightly hardened. Then set away till perfectly cold.—Mrs. W. Hayes.

BREAD CAKE.

One cup of dough, after second rising, $\frac{1}{2}$ cup butter, 1 cup sugar, 2 eggs, 1 tablespoonful sweet milk, small handful French's White Lily flour, nutmeg, $\frac{1}{2}$ cup currants, $\frac{1}{2}$ teaspoonful soda.—Mrs. Anna Haff.

MARBLE CAKE.

Light—One cup of white sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup of milk, whites of 3 eggs, 1 teaspoonful cream tartar, $\frac{1}{2}$ teaspoonful soda, 2 cups of French's White Lily flour.

Dark—One-half cup brown sugar, $\frac{1}{4}$ cup of butter, $\frac{1}{2}$ cup molasses, $\frac{1}{4}$ cup of milk, $\frac{1}{2}$ nutmeg, 1 teaspoonful cinnamon, $\frac{1}{2}$ teaspoonful allspice, $\frac{1}{2}$ teaspoonful soda, 1 teaspoonful cream tartar, 2 cups of flour, yolks of 3 eggs. Butter your tins and put in your light and dark in alternate tablespoonfuls.—Mrs. Chauncey Barnes.

ROLL JELLY CAKE.

One cup of sugar, 3 eggs, 3 tablespoonfuls of boiling water, one and one-half cups French's White Lily flour, 2 teaspoonfuls baking powder. Bake in thin loaves, spread with jelly and roll up in napkin.—Mrs. Dr. Drake.

IRON MOUNTAIN CAKE.

One cup sugar, 2-3 cup of milk, $\frac{1}{2}$ cup butter, 2 eggs, yolks and whites beaten separately, 2 cups of French's White Lily

flour, 1 heaping teaspoon baking powder, 1 teaspoon of Coleman's vanilla extract. Makes one quart loaf.

FROSTING FOR SAME.

Two tablespoons sweet cream thickened with pulverized sugar. Spread over cake. Melt chocolate and pour over white frosting.—Mrs. Harriet Knowles.

ENGLISH WALNUT CAKE.

Two cups sugar, 1 cup sweet milk, 2-3 cup butter, 3 cups French's White Lily flour, 3 eggs, 3 teaspoonfuls baking powder, 1 cup of walnuts chopped fine. Cut in squares, a half nut on each square.—Mrs. Charles Lunn.

VINNIE REAM'S CHOCOLATE CAKE.

Two cups brown sugar, $\frac{1}{2}$ cup of butter; add two eggs broken in and beaten thoroughly, one at a time; 2 squares of Baker's chocolate dissolved in $\frac{1}{2}$ cup of boiling water (let get cool before adding). Fill the cup with sweet milk, 2 cups of French's White Lily flour, 2 teaspoons baking powder, 1 teaspoon Coleman's vanilla extract.

CHOCOLATE NOUGAT CAKE.

One cup brown sugar, 3 yolks of eggs, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cups sour cream or milk, 2 cups French's White Lily flour, 1 teaspoon soda. To this add 1 cup brown sugar, $\frac{1}{2}$ cup grated chocolate and $\frac{1}{2}$ cup milk which have been cooked until thick. Cool slightly before adding to cake. Flavor with Coleman's vanilla.—Mrs. Richard Oudersluys.

CHOCOLATE CREAM FROSTING.

One cup sugar, 5 tablespoons milk, 2 squares chocolate. Boil sugar and milk 4 minutes, flavor with vanilla, beat to a soft cream and spread on cake before too cool. Melt chocolate and spread over cream.—Mrs. Richard Oudersluys.

CHOCOLATE CREAM CAKE.

Beat one-fourth of a cup of butter to a cream and the yolks of two eggs until thick. Then gradually beat half a cup of sugar into each and combine the two mixtures. Add four ounces of chocolate melted over hot water. Then alternately half a cup of milk and one cup and a half of sifted French's White Lily flour, sifted again with two level teaspoons of baking powder. Lastly beat in the whites of two eggs and a teaspoonful of Coleman's vanilla extract. Bake in two layers about eighteen minutes.

CREAM ICING FOR CHOCOLATE CREAM CAKE.

Set two cups of granulated sugar, one tablespoonful of butter and two-thirds of a cup of rich milk into a saucepan of boiling water, and stir occasionally until melted. Then set over the fire and stir constantly while boiling from four to six minutes. The mixture should boil at once. When thick as cream remove from the fire and beat until cool enough to spread. Flavor with a teaspoonful of Coleman's vanilla extract.—Mrs. Charles Rogers.

CLOVE CAKE.

Two cups French's White Lily flour, $1\frac{1}{2}$ cup brown sugar, $\frac{1}{2}$ cup butter, 2 eggs, $\frac{1}{2}$ cup sour milk, $\frac{1}{2}$ teaspoon soda, $\frac{1}{2}$ teaspoon cloves, 1 cup chopped raisins.—Mrs. W. Schader.

SUNSHINE CAKE.

Whites 10 eggs, 1 teaspoon Coleman's vanilla, $1\frac{1}{2}$ cups powdered sugar, 1 cup French's White Lily flour, yolks of 6 eggs, 1 teaspoon cream of tartar. Beat whites of eggs until stiff and dry. Add sugar gradually, then yolks of eggs well beaten and extract; fold in flour mixed with cream of tartar; bake 50 minutes in moderate oven.—Mrs. Morse Nevins.

PRUNE CAKE.

One cup cooked prunes, (chopped,) 1 cup sugar, $\frac{3}{4}$ cup butter, 4 tablespoons sour milk, 1 teaspoon soda, 1 teaspoon

ground cloves, 1 teaspoon ground nutmeg, 1 teaspoon ground cinnamon, 3 eggs, 3 cups French's White Lily flour. Bake in two layers and put together with icing.—Mrs. W. G. Holden, St. Louis.

MRS. HUTTON'S DELICIOUS BROWN CAKE.

Two eggs well beaten, 1 cup of sugar, $\frac{1}{2}$ cup butter, 1 cup sour milk, 1 cup molasses, 1 teaspoonful of soda beaten in the molasses, 1 teaspoonful cinnamon, 1 teaspoonful cloves, 1 teaspoonful allspice, 1 cup of mixture of chopped raisins, cocoanut, nuts of any kind and small amount of orange peel, sifted French's White Lily flour enough to make a good batter.—Mrs. Hannah Barlow.

PORK CAKE.

One pound of fat salt pork chopped fine, 1 lb. raisins, 1 lb. currants, 1 citron, 1 tablespoon soda, 2 cups brown sugar, 1 cup molasses, 5 cups of sifted French's White Lily flour. Dissolve pork in 1 cup of boiling water.—Mrs. C. E. Doyle.

ANNA ROBERT'S SPICE CAKE.

One cup brown sugar, $\frac{1}{2}$ cup butter, 2 eggs, $\frac{1}{2}$ cup molasses, $\frac{1}{2}$ cup coffee, 1 good teaspoon soda, 1 teaspoon cinnamon, $\frac{1}{2}$ teaspoon cloves, 1 teaspoon vanilla, $1\frac{3}{4}$ cups French's White Lily flour, 1 small cup raisins and one of nuts. Bake in moderate oven.

SOUR CREAM CAKE.

Two eggs, $1\frac{1}{2}$ cups of sugar, 1 cup sour cream, 2 cups French's White Lily flour, 1 teaspoon soda in cream, $\frac{1}{2}$ teaspoon cream of tartar in flour, nutmeg. If cream is thin add 2 tablespoons of melted butter.—Mrs. Ida Wood.

GRAHAM CAKE.

One cup brown sugar, $\frac{1}{2}$ cup butter, $1\frac{1}{2}$ tablespoons of molasses, 1 cup sour cream or milk, 1 egg, $1\frac{1}{2}$ cups Graham flour, $\frac{1}{2}$ cup French's White Lily flour, $\frac{1}{2}$ cup chopped raisins.—Mrs. Richard Oudersluys.

APPLE SAUCE CAKE.

Cream $\frac{1}{2}$ a cup of butter and beat in 1 cup of sugar, add 1 cup of seeded raisins, chopped and slightly dredged with flour, 1 salt spoonful of salt, $1\frac{1}{2}$ teaspoonful of cloves, 1 teaspoonful of cinnamon, $\frac{1}{2}$ teaspoonful of grated nutmeg. Mix these ingredients. Dissolve 1 teaspoonful baking soda in a little warm water and stir into a cupful of unsweetened apple sauce. Let it foam over into the other ingredients and beat thoroughly. Add 2 cups of French's White Lily flour and bake about $\frac{3}{4}$ of an hour in a moderate oven.—Mrs. Chas. Yutz.

BLACKBERRY JAM CAKE.

One cup sugar, $\frac{1}{2}$ cup of butter, 2 cups of French's White Lily flour, 3 eggs, 3 tablespoons of sweet milk, 1 teaspoon soda, 1 teaspoon cinnamon, $\frac{1}{2}$ teaspoon cloves, 1 cup of blackberry jam stirred into the batter. Bake in two round tins and put together with frosting.—Mrs. Charles Atwell, Ishpeming, Mich.

LIGHTNING CAKE.

One cup sugar, small $\frac{1}{2}$ cup warmed butter, 2 eggs, 1-3 cup of milk, 1 teaspoon baking powder, $1\frac{1}{2}$ cups French's White Lily flour, $\frac{1}{2}$ teaspoon salt. Put all dry ingredients into sifter. Put butter in cup, break into it the eggs without beating. Fill cup with milk. Pour into dry mixture which has been sifted into mixing bowl. Beat thoroughly.—Frances Wheeler Smith.

NUT STICKS.

Make nice soft frosting, spread on thin salted wafers and cover the top with thick layer of chopped nuts. These are dainty wafers to serve in place of cake, or more substantial sweets.—Mrs. Anna McOmber.

MOLASSES CAKE.

Two eggs, $\frac{1}{2}$ cup of sugar, 1 cup molasses, 1 cup thick sour cream, 1 teaspoonful soda stirred in the molasses, 1 teaspoon-

ful cinnamon, 1 teaspoonful cloves, 1 teaspoonful ginger, French's White Lily flour to make a thin batter, 1 cup seeded raisins chopped fine adds much to its goodness.—Mrs. F. A. Blackman.

GINGER BREAD.

One cup sugar, 1 cup molasses, 1 cup butter, $\frac{1}{2}$ cup sour milk, 2 teaspoonfuls ginger, 2 teaspoonfuls soda, 3 eggs, 3 cups of French's White Lily flour. Beat the sugar, molasses and butter to a cream, then add the other ingredients.—Mrs. L. McNaughton.

A MOST DELICIOUS GINGER BREAD.

One-half cup of butter, 1 cup molasses, 1 cup sour milk, 1 cup of sugar, 2 teaspoonfuls of soda dissolved in boiling water, 1 teaspoonful ginger, 1 teaspoonful cinnamon, 2 eggs, about 4 light cups of French's White Lily flour. Stir butter, sugar, molasses and spice together to a light cream, set them on the range until slightly warm, then add the eggs, the soda and lastly the flour. Raisins or currants improve the excellent ginger bread.—Mrs. H. A. Goodyear.

BOSTON MADELINES.

Yolks of 8 eggs, $1\frac{1}{2}$ cups fine granulated sugar, $1\frac{1}{2}$ cups French's White Lily flour, $\frac{1}{2}$ cup corn starch, $\frac{1}{2}$ cup butter, $\frac{3}{4}$ cup milk, 2 teaspoons baking powder. Flavor with vanilla. Bake in shallow gem pans; frost.—Mrs. R. T. French.

BLACKBERRY JAM CAKE.

One cup sugar, $\frac{1}{2}$ cup butter, 2 cups French's White Lily flour, 3 eggs, 3 tablespoons of sweet milk, 1 teaspoon soda, 1 teaspoon cinnamon, $\frac{1}{2}$ teaspoon cloves, 1 cup of blackberry jam stirred into the batter. Bake in two round tins and put together with frosting.—Mrs. Charles Atwell, Ishpeming, Mich.

CHOCOLATE BROWNIES.

Two eggs, 1 cup sugar, $\frac{1}{2}$ cup soft butter, $\frac{1}{2}$ cup French's White Lily flour, 2 squares chocolate, 1 teaspoonful Coleman's extract vanilla, 1 cup nutmeats, chopped. Cream, butter and sugar, add yolks beaten, flour, chocolate, milk. Lastly, beaten whites of eggs. Spread in drifter and bake slowly 15 or 20 minutes.—Mrs. John Goodyear.

HERMIT DROP CAKES.

To 2 scant cupfuls of sugar, add 1 of butter, 1 of sweet milk, 4 cups of French's White Lily flour, 2 tablespoons molasses, 3 eggs, whites and yolks beaten separately. To the milk add level teaspoon soda. For flavoring add two teaspoons of cinnamon, a half teaspoon of cloves, a little nutmeg and a cupful each of chopped raisins, English walnut meats, chopped fine and $\frac{1}{2}$ cupful of currants, washed, dried and dredged with a little flour. Drop the mixture in tablespoonfuls on buttered tins, allowing space between for spreading.—Mrs. David Goodyear.

SOFT COOKIES.

Four eggs, $1\frac{3}{4}$ cups of sugar, 1 cup butter, 4 cups French's White Lily flour, 4 tablespoons sweet milk, 2 teaspoons cream of tartar, 1 teaspoon soda, $\frac{1}{2}$ nutmeg. Cream butter and sugar, add eggs well beaten. Dissolve soda in milk, add cream of tartar to flour. Drop from spoon and sprinkle with currants.—Mrs. W. J. Stuart, Grand Rapids, Mich.

JUMBLES.

One cup sugar, 1 cup butter, 2 eggs, 2 tablespoonfuls of sour milk, $\frac{1}{2}$ teaspoon soda, sufficient French's White Lily flour to roll out, sprinkle sugar and cinnamon on top and bake in quick oven.—Mrs. H. A. Goodyear.

WALNUT COOKIES.

One cup of sugar, 1 cup of butter, 3 tablespoonfuls sweet milk, 3 eggs, 1 teaspoon soda, 2 cream tartar, 1 cup English

walnuts chopped or broken, added to the dough.—Frances Williams.

MOLASSES COOKIES.

One cup molasses, 1 cup butter or lard, $\frac{1}{2}$ cup sugar, 3 eggs, 3 teaspoonfuls soda, 4 tablespoonfuls vinegar.—Mrs. Charles Lunn.

GRAHAM COOKIES.

One cup sugar, 1 cup sour cream, 2 eggs, 1 teaspoonful soda, season with nutmeg. Stir them stiff with graham flour, then use just white flour enough to roll them out soft. Bake in quick oven.—Mrs. D. R. Cook.

MOLASSES COOKIES.

One cup molasses, 1 cup sugar, 1 cup shortening, (butter and lard,) $\frac{1}{2}$ cup cold water, 2 eggs, 2 teaspoons soda, cinnamon and cloves.—Mrs. Diamond.

LEMON COOKIES.

One quart of French's White Lily flour, 1 pint sugar, 1 cup butter, 3 eggs, 2 tablespoonfuls sour milk, 1 tablespoonful soda, juice and rind of 1 lemon.—Mrs. H. M. Barlow.

COOKIES.

Two cups sugar, 1 cup butter, 2 eggs, $\frac{1}{2}$ cup sweet milk, 1 teaspoonful cream of tartar, $\frac{1}{2}$ teaspoon soda, French's White Lily flour to roll stiff, nutmeg.—Mrs. E. L. Haff.

GINGER SNAPS.

One cup sugar, 1 cup molasses, 1 cup lard and butter. Put on to boil, then add a tablespoon each of vinegar, ginger and soda. When cold add a well beaten egg and sufficient flour to roll out.—Mrs. M. Portruff, Lowell.

GINGER SNAPS.

One cup of sugar, 1 cup molasses, two-thirds cup of shortening, either butter or lard or both, $\frac{1}{2}$ cup of hot water, 1

heaping teaspoonful of soda, 1 heaping tablespoonful of ginger. Make stiff, roll thin and bake in a quick oven.—Mrs. Clement Smith.

GINGER COOKIES.

One cup molasses, part maple, 1 cup sugar, 1 cup butter, 3 eggs, 1 tablespoon of ginger, 1 tablespoonful of soda, salt. French's White Lily flour enough to roll out.—Mrs. Frank Hilbert.

FRUIT COOKIES.

1

Three eggs, 1½ cups sugar, 1 cup butter, thoroughly beaten, ½ cup sour milk, 1 teaspoon soda, 2 teaspoons cinnamon, ½ teaspoon cloves, ½ nutmeg, 1 cup chopped raisins. Add French's White Lily flour and drop from spoon in greased tins.—Mrs. Maurice Pierson.

MOLASSES COOKIES.

Two eggs, 1 cup molasses, ½ cup sugar, 1 cup part butter and lard, ½ cup sour milk or cream; if cream, use a little less butter; 1 full teaspoon soda, cinnamon, ginger, nutmeg, very little cloves. Mix soft, bake in quick oven.—Mrs. J. S. Good-year.

GOOD COOKIES.

Two cups of sugar, 1 cup of shortening, half butter, half lard, 4 eggs, 1 teaspoonful of baking powder, 1 teaspoonful of soda, nutmeg. The more French's White Lily flour you roll in the better they are.—Mrs. Frank Stebbins.

COCOANUT COOKIES.

Two cups of sugar, 1 cup of butter (quite full) one-eighth cup sour cream, 2 eggs, ½ teaspoonful soda, 1 cocoanut. The cocoanut must be fresh and used at once. Shake it to learn if there is milk in it, if there is, pronounce it good. Grate the solid part. If fresh cocoanut cannot be obtained, dessicated cocoanut may be used by soaking one-third or one-half cup in

one-third of a cup of rich milk for 10 or 15 minutes.—Mrs. J. W. Bancroft.

MRS. MAC CRATH'S OAT MEAL COOKIES.

Four cups oatmeal, 2 cups French's White Lily flour, 1 cup lard and butter, mixed; 2 cups brown sugar, 1 teaspoon salt, 1 level teaspoon soda, $\frac{1}{2}$ cup boiling water, 1 cup raisins, 1 cup nuts. Mix oatmeal and flour thoroughly. Add sugar and last the boiling water.

PEANUT COOKIES.

Six ounces of peanuts, chopped fine; 6 ounces of powdered sugar, $\frac{1}{2}$ teaspoon of Coleman's vanilla, whites of 2 eggs. Beat the whites very stiff, add sugar, then the nuts, stirring lightly. Drop $\frac{1}{2}$ teaspoon of the mixture on buttered tins, allowing space for spreading. Bake in quick oven.—Mrs. Stem.

CREAM COOKIES.

One coffee cup of sour cream, 2 cups of sugar, 3 eggs, 2 heaping tablespoonfuls lard, 1 teaspoonful soda in the cream, $\frac{1}{2}$ teaspoonful cream of tartar in flour (French's White Lily,) 1 teaspoon rounding full of salt, 1 nutmeg or a teaspoonful of ginger.—Mrs. J. W. Bentley.

SUGAR COOKIES (Very Nice.)

Two cups sugar, 1 cup butter, $\frac{1}{2}$ cup sour milk, 3 eggs, 1 teaspoonful soda, nutmeg.—Mrs. Julia Altoft.

SOFT GINGER CAKE.

One teacup molasses, $\frac{1}{2}$ cup sour milk, 1 egg, piece of butter size of an egg, 1 teaspoonful of ginger, 1 teaspoonful of soda, salt, 1 $\frac{1}{2}$ cups of French's White Lily flour (good measure.) Put together and beat hard. Bake in a long pie tin.—Mrs. W. Holloway.

GINGER DROPS.

One-half cup sugar, $\frac{1}{2}$ cup butter, 1 cup molasses, 1 teaspoonful cinnamon, ginger and cloves, 2 teaspoonfuls of soda in a cup of boiling water, 2 $\frac{1}{2}$ cups of French's White Lily

flour, and add 2 well beaten eggs the last thing before baking. Bake in gem irons. Eaten warm with sauce, this cake makes a nice dessert.—Mrs. Clement Smith.

TEA CAKES.

One cup sour cream and milk, $\frac{1}{2}$ each; 2 scant cups sugar, 1 rounding full cup of butter and lard, 2 eggs, heaped up spoon of soda, nutmeg. French's White Lilly flour to make consistency of paste. This makes nice cookies by adding more flour.—Mrs. H. A. Goodyear.

ORANGE FROSTING.

Whites of 2 eggs. Make the frosting as for other cakes. Save out enough to frost the top of the cake, add to the rest the juice and grated rind of a large orange and half the juice of one lemon. Spread between the sheets.—Mrs. Oscar Young.

MAPLE SUGAR FROSTING.

One pound maple sugar, 1 pound English walnuts. Put sugar into basin with very little water, and 1 large tablespoonful butter, boil until it will wax when dropped in water. Then stir in $\frac{1}{2}$ cup thick sweet cream, beat fast to make it light. Put aside enough to cover top. In that which is to be put between layers, put in chopped walnut meats. Pick out half meats enough to put around edge of cake, chopping the remainder fine. Let cake get cold before putting together.—Miss A. E. Wolfe.

COCOANUT FILLING FOR CAKE.

Equal quantities of cocoanut and sour cream soaked over night. In the morning sweeten and flavor with Coleman's extract. Beat thoroughly and put on the cakes when they are cold.—Mrs. F. Stebbins.

CHOCOLATE CARAMEL FROSTING.

One cup brown sugar, $\frac{1}{4}$ pound of chocolate grated, 2 tablespoonfuls butter, $\frac{1}{2}$ cup sweet milk, 2 teaspoonfuls Cole-

man's vanilla extract. Cook enough to spread.—Mrs. Ed. Haff.

FIG FILLING.

One-half pound figs, $\frac{1}{2}$ pound raisins steamed and chopped fine, add $\frac{1}{2}$ coffee cup of water and $\frac{1}{2}$ cup sugar, cook slow 15 or 20 minutes, cool and stir in the beaten whites of 2 eggs. Flavor with Coleman's vanilla extract.—Mrs. W. N. Chidester.

PLAIN FROSTING.

For the white of 1 egg, add a tablespoon of ice water, beat slowly. Add as much cream of tartar as you can hold on the point of a knife, 1 teaspoon lemon juice, or $\frac{1}{2}$ teaspoon Coleman's vanilla extract. Then begin to add gradually $\frac{3}{4}$ cup of confectioners' sugar. Beat thoroughly. If too soft add more sugar.—Rose Goodyear.

CHOCOLATE ICING.

Dissolve $\frac{1}{8}$ of a pound of Baker's chocolate in $\frac{1}{2}$ cup boiling water, add 1 cup of sugar for bar cake, $1\frac{1}{2}$ cups of sugar for layer cake, butter size of walnut, 1 teaspoon Coleman's vanilla extract. Boil until it lumps in cold water, then remove from fire and beat until thick enough to spread. One must work rapidly as the icing hardens quickly.—Mrs. David S. Goodyear.

COCOA ICING.

Put 1 cup sugar in saucepan, add one-third cup boiling water. Stir until sugar is dissolved. Boil until syrup will spin a thread when dropped from spoon. Remove from fire; when slightly cool add 1 teaspoon Coleman's vanilla extract, 2 tablespoons cocoa, $\frac{1}{2}$ cup each chopped nuts and raisins. Stir until icing is stiff enough to spread. Use for filling and icing.—Mrs. N. T. Diamond.

FIG OR DATE FILLING FOR CAKE.

One cup figs, 1 cup raisins with water to cover. Cook until tender. Remove fruit from water and chop fine. Put back

into the same water, add 1 cup sugar, small piece of butter, yolks of 2 eggs, 1 teaspoon corn starch. Beat this thoroughly and stir into the fruit until a thick paste is formed. When this is cool add nut-meats chopped and 1 teaspoon Coleman's vanilla extract.—Mrs. Charles Huffman.

CARAMEL FROSTING.

Two cups light brown sugar, $\frac{1}{2}$ cup sweet milk, butter size of a hickory nut, 1 teaspoonful Coleman's vanilla extract. Cook until by dropping some in cold water, it will stick together. Then stir until it thickens, then spread quickly.

YELLOW FROSTING.

Yolks of 3 eggs, beat very light with one and one-half cups sugar, flavor with one-half teaspoonful Coleman's vanilla extract.—Mrs. Rose Colgrove.

YELLOW FROSTING.

Take $\frac{3}{4}$ cup granulated sugar to the yolk of 1 egg. Boil the sugar in a little water until it hairs, then stir it into the beaten egg.—Mrs. J. F. Goodyear.

ORANGE FILLING.

Yolks of 5 eggs, 1 cup sugar mixed with 2 large tablespoons of French's White Lily flour, juice and rind of 1 orange and of $\frac{1}{2}$ lemon, butter size of walnut, 1 small cup water. Cook in double boiler until thick. Then beat until cold.—Mrs. Ernest Merritt.

LEMON COCOANUT CREAM FILLING FOR CAKE.

Mix juice and grated rind of 1 lemon with 1 cup pulverized sugar and yolks of 2 eggs, slightly beaten. Cook 10 minutes in double boiler, stirring continually. Cool and use for filling.—Frances Williams.

ORANGE FILLING.

Yolks of 3 eggs, 1 cup sugar, 1 cup water, 2 tablespoons of French's White Lily flour, juice and rind of 1 orange, $\frac{1}{2}$

lemon, lump of butter size of walnut. Boil until thick. When cool spread on cake.—Mrs. Edward Powers.

SOUR CREAM FRIED CAKES.

One cup of sugar, 2 eggs, $\frac{1}{2}$ cup sour cream, 1 cup of sour milk, 1 rounding teaspoon of soda, pinch of salt. Season with nutmeg. Beat eggs; add sugar and beat until light and creamy. Stir cream, milk and soda together. Mix all together with enough flour so that it can be easily handled.—Mrs. A. A. Anderson.

MRS. WATKINS' FRIED CAKES.

One egg well beat, 1 full cup of sugar, 1 cup sweet milk, 1 large spoonful of hot lard, a little nutmeg, salt, and 3 sma'l teaspoonfuls of baking powder. Mix not too soft.—Mrs. W. J. Stuart.

FRIED CAKES.

One cup of sugar, 1 cup buttermilk, 1 teaspoonful soda, 1 tablespoonful of butter or lard, 1 egg, season with nutmeg or cinnamon as you prefer. Stir in French's White Lily flour till you can dip out with spoon.—Mrs. W. Stebbins.

FRIED CAKES.

One quart of French's White Lily flour, 1 egg and the yolk of another, $\frac{3}{4}$ cup of sugar, $\frac{1}{2}$ cup of cream and $\frac{1}{2}$ cup of sweet milk, a little salt and nutmeg, 2 heaping teaspoons of baking powder.—Mrs. W. J. Stuart, Grand Rapids.

CRULLERS.

Beat thoroughly 4 eggs, add 8 granite spoons (large size) of sugar, beat well; 5 of butter, beat; then 10 spoons of thick sour milk, 1 heaping teaspoon of soda, nutmeg, salt and French's White Lily flour sufficient to roll out easily. Cut with jagging iron and fry in hot lard—Mrs. H. A. Goodyear.

FRITTERS.

Two eggs, 1 teaspoon of salt, 1 cup of warm milk, 2 cups of French's White Lily flour, 2 teaspoons of baking powder.—Mrs. Chester Messer.

DOUGHNUTS.

Take as much dough as would make 1 loaf of bread, add 1 egg, $\frac{1}{2}$ cup of sugar, 1 teaspoonful each of lard and butter, a pinch of soda. Mix well, add French's White Lily flour, mold into a loaf, and let rise. Then roll out the dough and cut into cakes and let them rise. Have the lard hot and fry longer than common fried cakes.—Miss Rebecca Goodyear.

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PHONE 176

PICKLES AND CATSUP

"How cam'st thou in such a pickle.

GRAPE CATSUP.

Four pounds of grapes stewed until soft; put through a colander, add 3 pounds of sugar, (brown preferred) 2 tab'e-spoons of cinnamon, 2 tablespoons of cloves, 1 coffee cup of vinegar; let it simmer 15 minutes and seal up.—Mrs. C. L. Huffman.

MUSTARD PICKLES.

Three green peppers, 3 quarts of small onions, 3 quarts of small cucumbers, 2 quarts of sliced cucumbers, 3 quarts of cauliflower picked up fine, (steam cauliflower before picking up.) Pour over the above a brine of 1 tablespoon of salt to 1 quart of water. There must be sufficient brine to cover. Let this stand 24 hours, then drain. Dressing: To each quart of vinegar add 6 tablespoonfuls of mustard, 1 ½ cups of brown sugar, ½ cup French's White Lily flour, ¼ oz. turmeric, ¼ oz. curry powder. Boil together 5 minutes and pour over pickle.—Mrs. R. K. Grant.

TOMATO CATSUP.

One gallon tomatoes boiled down thick, 1 cup vinegar, 2 cups of sugar, teaspoon each of cinnamon, cloves and allspice, 2 teaspoons black pepper, salt to taste. Let it boil and then bottle.—Mrs. Allie Rock.

MRS. WILLIAMS' PICKLES.

Two gallons of cucumbers, soak 24 hours in salt water, then drain. Heat vinegar enough to cover, with a handful of mustard seed, a few pieces of horse radish root, small piece of alum, cayenne pepper, 4 or 5 cloves, few pieces of stick cinnamon, 2 cups of sugar, pour hot over pickles. Repeat for two mornings, and set away for future use.—Mrs. Nathan Barlow.

PICCALILLI.

Chop 1 gallon of green tomatoes, sprinkle with salt and let stand 24 hours, then drain off the water, add 12 onions chopped, 6 green peppers, 3 quarts chopped cabbage, $\frac{1}{2}$ pint of grated horseradish, mustard seed, black pepper to taste. Put vinegar to this and cork tight. Do not cook. Put in mustard if preferred.—Mrs. L. McNaughton.

MRS. HOLLOWAY'S PICCALILLI.

One peck green tomatoes, 3 large onions chopped fine, mix with 1 cup of salt, let this lie over night, then drain in the morning, boil in 2 quarts of vinegar, and 1 quart of water 15 minutes, drain again then add 2 pounds of sugar, 3 pints of vinegar, $\frac{1}{2}$ pound of white mustard seed, $\frac{1}{2}$ teaspoon cayenne pepper, 2 tablespoons of cinnamon, 2 tablespoons of allspice, 2 tablespoons of ginger. Boil all together 15 minutes.—Mrs. N. B.

CHOW CHOW.

Two quarts of cucumbers, 3 pints of small or sliced onions, 3 large green peppers, 2 cauliflowers, $\frac{1}{2}$ pound ground mustard, 2 cups sugar, $\frac{1}{2}$ cup French's White Lily flour. Soak vegetables in salt and water over night. Steam cauliflower and onions. Stir mustard, flour, sugar and 1 pint of vinegar together, then add to this 2 quarts of vinegar, scald and pour over chow chow scalding hot. If not sufficient to cover make more of the dressing. This dressing is nice for salads by adding butter and cream when needed. It will keep months in cans.—Mrs. N. Barlow.

CHOW CHOW.

Two quarts of cucumbers, 3 pints of small onions, 3 large green peppers, 2 cauliflowers, 1 quart of French mustard, $\frac{1}{2}$ pound of brown sugar, 1 quart of vinegar. Soak vegetables in salt and water over night. Steam cauliflowers and onions. Put in a large dish, cover with dressing, let it boil well. Add

pepper sauce if desired.—Mrs. C. Huffman.

CHILI SAUCE.

Take 8 onions, good sized, 24 ripe tomatoes, 3 peppers, 4 tablespoons of salt, 6 tablespoons of sugar, 4 teaspoons of ginger, 1 teaspoon of cloves, 4 teaspoons of cinnamon, 5 cups of vinegar. Peel tomatoes and chop onions and peppers. Cook slowly until thick.—Mrs. W. Hayes.

CHILI SAUCE.

Scald, peel and cut up 25 large tomatoes, chop fine 3 good sized red peppers, and 3 large onions. To these add 2 teacups of vinegar, 2 tablespoons of salt, 4 tablespoons of sugar, 2 teaspoons each of ginger, cinnamon and allspice, 1 teaspoon of cloves. Boil all the ingredients together 1 hour. Can while hot. This is an excellent sauce for cold meats—Mrs. H. A. Barber.

PICKLED ONIONS.

Take little onions, put into weak brine 24 hours, then drain. Take vinegar enough to cover them and pour over scalding hot, and leave 24 hours. Drain vinegar off and scald again. Season with a little sugar, a few whole cloves and black pepper.—Mrs. R. K. Grant.

GREEN TOMATO PICKLES.

Slice 4 quarts green tomatoes and 1 quart rather small onions. Mix with them a half teacup of salt and let them stand over night. Then drain, rinse and boil 10 minutes in 1 part vinegar and 2 parts water. Then drain off, and take 2 quarts best cider vinegar, 1 pound sugar, 1 tablespoon each of ground mustard, cinnamon and cloves. Boil all together 10 minutes.—S. M. Riker.

MRS. PRATT'S SWEET TOMATO PICKLES.

One peck green tomatoes sliced thin. Put in a kettle in layers, with salt and a little alum between, cover with water

and scald until they look clear, but do not cook. Then wash thoroughly in cold water, lay on cloth and drain until dry. Put in kettle again and add 2 quarts of vinegar, 2 pounds of sugar, 1 teaspoon cloves, 1 tablespoon cinnamon, a tiny bit of mace and a sprinkle of pepper. Boil all together about 5 minutes. Ready to use as soon as cold.—Mrs. N. Barlow.

SLICED CUCUMBER PICKLES.

Peel and cut in thin slices $\frac{1}{4}$ peck of onions, also sufficient cucumbers to make 2 gallons after they are sliced. Salt all plentifully and let them drain for a few hours. Put them in a jar and cover them, turn 3 tablespoons of ground pepper, $\frac{1}{4}$ pound best ground mustard, and $\frac{1}{2}$ pint of salad oil, well mixed together, and add enough cider vinegar to cover, and a few whole cloves, if liked. Put into closely covered jars, and keep in a cool place. The onions may be omitted if you choose.—Mrs. D. G. Robinson.

BORDEAUX SAUCE.

Two gallons of chopped cabbage, 1 gallon of chopped green tomatoes, $\frac{1}{4}$ pound of whole white mustard, 1 gill of salt, $1\frac{3}{4}$ pounds of sugar, 1 gallon of vinegar, 1 ounce each of celery seed, black pepper, allspice and turmeric. Boil all together half an hour.—Mrs. A. P. Drake.

CUCUMBER PICKLES CANNED.

Wash in hot water, and put in boiling hot salt and water (one teacup of salt to a quart of water) and let stand 2 days, then drain. Then take half vinegar and half water, lump of alum and pour over boiling hot. Let it stand 2 days, then take a pint of sugar to a gallon of vinegar, spices as stick cinnamon, white mustard seed, celery seed, 2 green peppers, and boil all together. Put cucumbers in jars and pour over the vinegar while boiling hot.—Mrs. Fred Bush.

OLIVE OIL PICKLES.

Soak small cucumbers in salt and water over night. Then

rub dry, pack in jars and cover with mixture of 1 quart vinegar, 1 cup of olive oil, $\frac{1}{2}$ cup salt and $\frac{1}{2}$ cup of white mustard seed.—Mrs. A. A. Anderson.

A GOOD WAY TO KEEP CUCUMBERS FOR PICKLING.

Three quarts of rain water, 2 quarts of vinegar, 1 pint salt, 4 ounces alum. Sufficient for 4-gallon crock.—Mrs. Nathan Barlow.

CUCUMBER PICKLES.

One-fourth pound ground mustard, $\frac{1}{2}$ pound white mustard seed, $\frac{1}{2}$ pound black mustard seed, $\frac{1}{4}$ pound white ginger root, 2 ounces cloves, 1 ounce turmeric, two and one-half pounds brown sugar, 2 ounces allspice $\frac{1}{2}$ ounce of mace, $1\frac{1}{2}$ gallons cider vinegar, 2 ounces celery seed, $\frac{1}{2}$ ounce (scant), red pepper, mix together cold. Put about five hundred cucumbers in a jar with layers of salt. Pour hot water over them and let stand 24 hours, then throw them into the spiced vinegar. It is well to stir them occasionally to keep spices from settling. If the cucumbers are quite small, this amount holds 7 or 8 hundred easily.—Mrs. Chester Messer.

FINE BRITTLE CUCUMBER PICKLES.

For 6 gallons of cucumbers, 1 gallon of vinegar, 1 cup of salt, 1 cup of brown mustard. Use best cider vinegar.—Mrs. C. M. Tower.

PICCALILLI.

One-half peck green tomatoes, $\frac{1}{2}$ peck onions, 3 dozen large cucumbers, 6 large green peppers, 4 small red peppers, 5 cents worth of celery, chop all fine. Scatter 1 pint salt through. Let stand over night. Then drain thoroughly. Boil in 2 quarts vinegar, 1 quart water 15 minutes, then drain again. Take 2 lbs. sugar, 2 tablespoonfuls cinnamon, 1 tablespoonful cloves, 2 teaspoonfuls ground mustard, 2 teaspoonfuls of ginger, a little horse radish grated. Cover with vinegar and boil until clear.—Mrs. H. A. Goodyear.

MRS. BECKWITH'S COLD CATSUP.

One-half peck ripe perfect tomatoes, 2 large red peppers, 6 small onions chopped very fine, 2 teaspoons cinnamon, 1 teaspoon cloves, 1 teacup of white mustard seed, 1 small cup brown sugar, 1 small cup salt, $\frac{1}{2}$ teacup grated horse radish, 2 teaspoons ground black pepper, 6 tablespoons or more of celery seed. Chop onions and peppers very fine; 1 quart pure cider vinegar. Mix all thoroughly together, put in stone jar. Stir each morning for a few days. Cover closely and keep in cool place.—Mrs. J. W. Bancroft.

COLD TOMATO CATSUP.

One peck ripe tomatoes, 1 onion, 4 green peppers, 3 heads of celery. Chop these fine and drain thoroughly. One cup of salt, 1 cup white mustard seed, 1 cup brown sugar, 2 teaspoonfuls of pepper, 4 teaspoonfuls cinnamon, 2 quarts of vinegar. Mix sugar, spices and vinegar together, pour over vegetables cold, put in stone jar and set away.—Mrs. Chester Messer.

CELERY SAUCE.

Thirty tomatoes, 10 large onions, 12 heads of celery, 1 red pepper, 2 lbs. brown sugar, 7 cups vinegar, salt, cinnamon, cloves. Peel tomatoes and chop onions, celery and pepper. Cook about $1\frac{1}{2}$ hours, then bottle.—Mrs. W. Schader.

RED, YELLOW AND GREEN PEPPER RELISH.

Two doz. peppers, chop fine, add vinegar to cover and boil 15 minutes. Drain thoroughly. Put 15 good onions through grinder, add pepper with 1 qt. vinegar, 3 cups sugar, 3 teaspoons salt. Boil up well and can.—Mrs. Chas. Doyle.

CHILI SAUCE.

Twelve ripe tomatoes, 3 red peppers, 2 onions, 2 cups sugar, 3 cups vinegar, 2 tablespoons of salt. Cook 3 hours.—Mrs. A. A. Anderson.

BRINE FOR PICKLES.

Three quarts of water, 2 quarts of vinegar, ^{quart}~~3/4 cup~~ salt, 2 tablespoons of alum. Good for large or small cucumbers.—Mrs. Spangemacher.

CHUTNEY.

Twelve large ripe tomatoes and 8 sour apples, peeled and chopped fine; 5 medium size red peppers and 8 onions chopped fine; ½ lb. sugar, ½ lb. raisins, seeded and chopped; 1 tablespoonful ginger; 3 tablespoonfuls of salt, 1 quart of vinegar. Boil 1½ hours. Seal while hot.—Mrs. Allen R. McOmber.



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FRUIT.

"In Eden's grove, six thousand years ago,
An apple brought the world to serious woe;
Eve's folly—Adam's too, we censure each,
But might forgive them had it been a peach."

There is no "royal road" to nice things. To have them the housekeeper must take time and trouble. The richest juices of any fruit lie immediately under the skin and around the core. Here also is the gelatinous principle without which the fruit cannot jelly; and by paring your fruit for jelly you lose the best part of it.

For currant, grape, astrachan apple jelly use 1 cup of sugar to 1 cup of juice. Boil the juice thoroughly; then add the sugar and cook until it jellies from the spoon.

For all kinds of berries that will form their own juice, use 1 cup sugar to 1 quart of fruit. This will fill a pint can.—Mrs. Charles Huffman.

SPICED PEACHES.

Seven pounds peaches, 4 pounds of sugar, $\frac{1}{2}$ pint vinegar, 1 oz. of cassia buds, 3 cloves. Pack peaches in stone jars, sprinkle sugar and spices between the layers, cover jar and place in kettle of cold water on back of stove. Let simmer all day, and next morning drain off syrup, add vinegar and let boil down. Turn hot over peaches.—Mrs. J. W. Bentley.

SPICED RIPE TOMATOES.

Take small ripe tomatoes and scald in hot water, drain and can in hot vinegar. Spice to taste.—Mrs. N. Barlow.

SPICED FRUIT.

Six pounds of fruit, 4 pounds of sugar, 1 cup of vinegar, 1 tablespoon of cinnamon, 1 teaspoonful of cloves, 1 teaspoon of allspice.—Mrs. Nathan Barlow.

CHERRY PRESERVES.

Use pound of sugar for pound of fruit. Make syrup of sugar and juice of fruit, let it boil and skim thoroughly. Then add fruit and cook until clear,—Mrs. C. L. Huffman.

GOOSEBERRY JAM.

Prepare the fruit carefully, and to every pound of the same allow $1\frac{1}{4}$ pounds of granulated sugar. Cook the gooseberries 20 minutes, then add sugar and cook 10 or 15 minutes. Green grape jam may be made in the same manner by first removing seeds.—Mrs. J. S. Goodyear.

CURRANT JELLY.

Squeeze out juice, and to 1 pint of juice take 1 pint of sugar. Boil the juice 2 minutes, then add the sugar hot and boil 1 minute longer. Pour out into glasses and cover. Heat sugar in oven, but do not brown it. Make a pint at a time.—Mrs. Nathan Barlow.

SPICED CURRANTS.

Take 4 quarts currants picked from the stems, 1 pint of vinegar, 2 pounds of brown sugar, 1 tablespoon each of all-spice, cloves and cinnamon.—Mrs. Will Huffman.

QUINCE AND APPLE PRESERVE.

Take one-third quince and two-thirds sweet apples. Boil the quince in a syrup of sugar and water until tender. Then skim out the fruit and put in sweet apples. When tender, add the quince. Let it come to a boil and then can. It requires 1 pound of sugar to 1 pound of fruit.—Mrs. Rose Colgrove.

PICKLED PEACHES.

To 9 or 10 pounds of fruit, take 4 pounds of sugar, 1 quart of vinegar. Boil sugar and vinegar together and pour over fruit. Leave for a day then boil again adding spices, cinnamon, cloves and nutmeg. After several days boil again. Put in jars, tie up and put away.—Mrs. H. A. Goodyear.

PICKLED PEARS.

Seven pounds of fruit, 1 pint vinegar, 4 pounds sugar, 2 tablespoonfuls ground cloves, 2 tablespoonfuls cinnamon, (in bags.) Put vinegar, sugar and spices in kettle, when boiling hot drop in the fruit. Cook until clear. Equally good for peaches or sweet apples.—Mrs. F. A. Blackman.

PASADENA MARMALADE.

One pound nice fresh oranges, after cutting off the thick ends; 1 lemon, slice these very thin and let stand over night. In the morning add eleven (11) coffee cups of water. Put on fire and boil hard $1\frac{1}{4}$ hours, then 4 pounds of sugar and boil 1 hour. If the oranges are very ripe, or sweet, add the juice of two or three lemons ten minutes before you take it up to make it jell. Receipt makes 9 jelly glasses of marmalade.—Mrs. Hannah M. Barlow.

PEACH MARMALADE.

Pare the peaches and to every pound put $\frac{3}{4}$ pound of sugar. Crack half of the pits, and boil in 1 pint of water 15 minutes, strain and add to the sugar and peaches, boil slowly until thoroughly cooked, stirring all the time.—Mrs. Julia Hadley, Grand Rapids.

PICKLED CHERRIES.

Cover pitted cherries with vinegar and let stand over night. Drain in the morning, add equal measure of sugar. Stir every day until sugar is dissolved. Take vinegar, add equal measure of sugar. Cook ten minutes; can.—Frances Williams.

PRESERVED GINGER PEARS.

Eight pounds pears cut into small pieces, 8 lbs. of sugar, 4 lemons, $\frac{1}{4}$ lb. preserved ginger. Candied ginger or the ginger root can be used. Put the sugar on stove to cook with 1 pint of water. When dissolved put in pears and simmer for two

hours. Then slice the lemons, cook until tender. Add them with the ginger to the pears and cook until thick preserves.—Mrs. J. W. Bancroft.

GOOSEBERRY CONSERVE.

Four quarts gooseberries, 3 oranges, 3 pounds sugar, 1 lb. raisins. Cook to a thick preserve.—Com.

PLUM CONSERVE.

Fresh or canned plums may be used. Take out the pits. To 4 lbs. of plums add 3 oranges with rind of one chopped fine, 2 lbs. white sugar, 2 lbs. chopped raisins and $\frac{1}{2}$ lb. of chopped walnut meats. Boil $\frac{3}{4}$ hour or until thick preserves.—R. Goodyear.

RHUBARB CONSERVE.

Take 3 or 4 lbs. rhubarb chopped fine, same amount of sugar with juice and rind of 2 lemons. Cook 20 minutes, then add cup of chopped walnut meats. Cook until thick preserve. Figs and raisins can be added if liked.—Com.

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BEVERAGES

**"Take a cup and drink it up
And call your neighbors in."**

A DAINTY WAY TO MAKE CHOCOLATE.

Set an earthen pot in a kettle of boiling water, in this put 1 quart of milk and cream mixed. Stir into this when hot, a paste made of 3 heaping tablespoons chocolate mixed with cold milk. Let it boil 2 or 3 minutes and serve hot. Use no sugar for the sweet chocolate; for the other 2 dessert spoons put in while cooking.—Mrs. J. M. Neff.

YANKEE EGG-NOG.

Take yolks of 8 eggs and 6 tablespoonfuls of pulverized loaf sugar and beat them to the consistency of cream. To this add $\frac{1}{2}$ of a nutmeg, grated and beaten well. Then mix one-third of a pint of good Jamaica rum and a wineglass of brandy or Madera wine. Have ready the whites of the eggs beaten to a stiff froth, and add them to the above mixture. When this is done, stir in 3 pints of rich milk. Egg nog made in this manner is digestible and will not cause headache, and is excellent for debilitated persons, and a nourishing diet for consumptives.—Mrs. D. G. Robinson.

CLARET PUNCH.

To the juice of 12 lemons add 3 pounds of white sugar, 3 quarts of water, and stir well until thoroughly mixed; strain through a sieve, adding at the moment of serving, one quart bottle of good claret and a pint bottle of champagne. Sugar can be added after the claret is put in, if it is not sweet enough. A lemon sliced is a pretty addition. Serve with a large piece of ice in the punch bowl.—Mrs. M. W. Wightman.

ROMAN PUNCH.

Grate the rinds of 4 lemons and 2 oranges into 2 pounds of white sugar, adding their juice. Cover and let stand until next

day, when strain through a sieve adding either a quart bottle of champagne, or 1 pint of water and $\frac{1}{2}$ pint of Jamaica rum, the whites of 8 eggs beaten very stiff; freeze like ice cream and serve as soon as possible after freezing.—Mrs. M. W. Wightman.

SODA WATER.

Dissolve $1\frac{1}{2}$ pounds of white sugar in 1 quart of hot water; dissolve 1 1-3 oz. citric acid in a half teacup of the hot water. When cool mix them together, beat up the white of 1 egg and stir in. Flavor with lemon or whatever suits the taste. Use bi-carbonate of soda to make it foam.—Mrs. M. Bailey.

BLACKBERRY CORDIAL.

Two quarts of blackberry juice, 1 quart of whiskey, 1 quart of water, $\frac{1}{2}$ oz. oil of cinnamon, 2 oz. tincture of catechu, 3 oz. paregoric, 1 oz. tincture of capsicum, $1\frac{1}{2}$ pound of white sugar. Excellent for children.—Mrs. N. Barlow.

RASPBERRY VINEGAR.

Cut the berries with vinegar and let them stand 48 hours. Strain them through a sieve, add 1 pound of white sugar to 1 pint of juice. Boil $\frac{1}{2}$ hour, then bottle. Makes a nice summer drink mixed with water.—E. J. Goodyear.

DELICIOUS MILK LEMONADE.

Upon 6 ounces of loaf sugar pour 1 pint of boiling water, add $\frac{1}{4}$ pint of lemon juice, and half as much sherry wine. Then add $\frac{3}{4}$ pint of cold milk, stirring well and straining to make it clear. Chill in the refrigerator and it will be found a most refreshing and invigorating drink.—Mrs. D. G. Robinson.

TEA.

One teaspoon of tea is allowed for each person, pour on a little boiling water and let it come to a boil, then add as much hot water as is necessary. For iced tea make it a little stronger. Make some time before wanted. Pour over chunks of ice and serve.

COFFEE.

Take 1 full cup of ground coffee, 1 egg and a little cold water, stir together and add 1 pint of boiling water, boil up, then add another pint of boiling water, and set back to settle before using. Enough for 6 persons.

COFFEE.

One-half cup of coffee and a little egg put into coffee pot with $3\frac{1}{2}$ cups boiling water. Steam $\frac{1}{2}$ hour. Enough for 3 cups.—Mrs. W. Holloway.

COFFEE.

Allow 1 tablespoonful ground coffee to a person. Mix egg thoroughly with the coffee and pour on sufficient cold water for the number of cups required. Let it come to a boil, then set it aside for a few minutes to settle.—Mrs. Rose Colgrove.

RIPE GRAPE JUICE.

Stem and wash one-half bushel of Concord grapes. Put in kettle, nearly cover with water and boil until soft, then drain in bags, sweeten to taste, boil and can.—Mrs. David Goodyear.

FRAPPE.

Three dozen lemons, 1 dozen oranges, 1 quart of berry or grape juice, 1 pound candied cherries, 1 dozen bananas sliced thin, 5 pounds of sugar, 5 gallons water. Makes 6 gallons mixture. Cool with ice. Serve in punch bowl, with glasses. Delicious with cake and wafers at receptions.—Mrs. Chas. Maywood.

FOOD FOR INVALIDS

"Dainty, appetizing food
Aids in the restoration of health."

BEEF TEA.

One pound of juicy beef steak, (round is best) remove all particles of fat, pound to rags, put into a quart of cold water, in either a granite or porcelain kettle, and place over a moderate fire, where it will slowly heat, but not boil. Squeeze constantly with a silver or wooden spoon, remove from the fire before it coagulates. Add salt to taste.

Food for the sick must always be prepared in perfectly pure utensils.

INDIAN MEAL GRUEL.

One quart of cold water, 1 teacupful of Indian meal, stir together thoroughly and strain into a porcelain kettle, throwing away the meal. Cook slowly for 10 or 15 minutes. Add salt to taste and a little cream if desired.

ANOTHER.

Two tablespoons of Indian meal, 1 of French's White Lily flour and 3 pints of boiling water. Stir the flour and meal together in a little cold water, add to the boiling water and cook, slowly $\frac{1}{2}$ hour. Salt to taste. Milk or cream may be added when desired.

CODFISH SOUP.

Take a piece of nice white codfish the size of your finger. Pick very fine, wash in cold water. Take a quart bowl, beat up 1 fresh egg, add your fish, 1 small teaspoonful of butter, then fill two-thirds full of boiling water with 3 crackers, and pepper and salt to taste.

MILK TOAST.

Take 2 thin slices of bread, toast thoroughly, but do not scorch. Put in a basin 1 teacup of good milk with a little

butter and salt. Let it come to a boil then turn over the toasted bread.

TOMATO OYSTERS.

One teacup of cooked tomatoes, 2 of boiling water, a piece of butter the size of a hickory nut, pepper and salt. Let come to a boil and add a lump of soda the size of a small pea. Just as you take from the fire add a teacup of good milk. Have ready a hot dish with a few broken crackers in it. Turn the soup over and serve immediately. This is good for both sick and well.—Mrs. M. Atkins.

SWEETS

"The daintiest last, to make the end most sweet,"—Shakespeare.

GENERAL DIRECTIONS.

Granulated sugar is preferable. Candy should not be stirred while boiling. Cream tartar should not be added until the syrup begins to boil. Butter should be put in when candy is almost done. Flavors are more delicate when not boiled in the candy.

PINOCHÉ.

Two cups of brown sugar, 1 cup of white sugar, 1 cup of milk, 1 tablespoon of vanilla, 1 cup of chopped walnuts or pecans.—Mrs. D. G. Robinson.

WHITE TAFFY.

Four cups granulated sugar, 2 cups water, 2 tablespoons vinegar, 2 tablespoons melted butter, 2 teaspoons cream of tartar dissolved in water, 2 teaspoons lemon or vanilla extract, just before taking candy from the fire. Boil until it strings when put in cold water, then cool and pull until white.—Gertrude J. Smith.

MOLASSES CANDY.

Piece of butter size of a walnut, let it get hot in kettle, then put in 1 cup of molasses, $\frac{1}{2}$ cup of sugar, and boil until brittle in water. Remove from the stove, beat $\frac{1}{2}$ teaspoon of soda in thoroughly. Cool in buttered tins. Commence pulling when hot as hands can bear. The secret of good candy is much pulling.—Mrs. C. L. Huffman.

CHOCOLATE CARAMELS.

One cup of grated chocolate, 4 cups of sugar, 2 cups molasses, 2 cups of milk, butter size of an egg, pinch of soda and

French's White Lily flour. Boil half an hour, stir constantly, pour in pans and mark in squares.

BUTTER SCOTCH.

Three pounds coffee sugar, $\frac{1}{4}$ pound of butter, $\frac{1}{2}$ teaspoon cream tartar, 8 drops Coleman's lemon extract. Cold water enough to dissolve the sugar, boil until it breaks in cold water, pour out and mark in squares.—Mrs. J. Hewes.

LEMON TAFFY CANDY.

Two cups of sugar, either color you desire, 1 cup of boiling water, $\frac{1}{2}$ cup of butter, $\frac{1}{4}$ cup of vinegar, flavor with Coleman's lemon extract when cooked sufficiently, then pour on buttered plates.—R. B.

WHITE CANDY.

Boil 6 cups of sugar, 1 cup of vinegar, 1 cup of water, without stirring until it is brittle in water. When nearly done put in 1 tablespoon of saleratus dissolved in hot water. Flavor. Pull with tips of fingers.—Roy Barlow.

MRS. FOLLETT'S RECIPE FOR POP-CORN BALLS.

Salt the corn, take 2 cups of New Orleans molasses, 1 cup light brown sugar, 1 tablespoon of vinegar, butter size of walnut. Boil 15 minutes. Put in $\frac{1}{2}$ teaspoon of soda 5 minutes before done. Pour over corn and make into balls.—Mrs. W. J. Stuart.

FUDGE.

Two cups granulated sugar, 1 cup sweet milk, butter the size of a hickory nut, 2 squares of Baker's chocolate grated. Cook until it can be rolled into a soft ball, when dropped in water. Take from fire, add a teaspoonful of vanilla and beat briskly till it is almost too thick to pour. Put on buttered dish to cool. Cream may be used instead of milk, and then no butter is required.

Fruit Loaf.—This may be made by adding nut meats and candied fruits to the fudge. Cool in the shape of a loaf and slice.—Mary R. Powers.

BROWN SUGAR CANDY.

Boil 3 cups light brown sugar and one cup of milk until it will form a rope when dropped into water. Add butter the size of a walnut, and one teaspoonful of Coleman's vanilla extract. Take from stove and stir till it will spread in tins, then add chopped nuts.—Clara Goodyear.

NUT CANDY.

One quart of drips syrup, 3 cups granulated sugar, butter $\frac{1}{2}$ size of an egg, 2 tablespoons vinegar, boil till it is brittle when dropped in cold water, then add $\frac{1}{2}$ teaspoon soda, stir well and pour in thin sheets over nut meats spread on tins.—Mrs. Emma J. Goodyear.

MRS. OSCAR YOUNG'S RULES FOR MAKING CANDY.

Fondant.—Put 2 pounds granulated sugar in porcelain-lined sauce pan with $1\frac{1}{2}$ cups of water and $\frac{1}{4}$ teaspoon of cream of tartar. Stir until the sugar is dissolved. Let it boil about 10 minutes, then test by dropping some of the syrup into cold water. If it rolls into a soft ball, remove the sauce pan from the stove and place it in a pan of cold water. As soon as you can bear your finger in it with comfort begin to stir, stirring one way until a milk white creamy mass is formed too thick to stir. Now knead until soft and smooth. It is now ready for use. It can be kept some time by packing into a bowl and covering with a damp cloth.

Cream Patties.—Melt fondant and flavor to taste with oil of peppermint or wintergreen. Drop in small spoonfuls on platters.

Marshmallows.—Dissolve $\frac{1}{2}$ pound of white gum Arabic in 1 pint of water. Strain and add $\frac{1}{2}$ pound of sugar; place over the fire, stirring constantly until the syrup is dissolved and is the consistency of honey. Add gradually the whites of four

well beaten eggs. Stir the mixture until it becomes somewhat thin and does not adhere to the finger. Flavor with Coleman's extract and pour into a tin slightly dusted with powdered starch and when cool cut into small squares.

Nut Candy.—Into a spider pour one heaping cupful of granulated sugar, stir until it is melted, then add one cupful of nut kernels; mix them in the syrup and pour into a pan that has been dipped into water. Do not melt the sugar too fast and stir constantly. It will first ball up, then a little will melt and so on until there is only syrup, which will be slightly brown. Put nuts in as soon as sugar is melted.

Stuffed Dates.—Remove the date seed without breaking the date apart, then with little rolls of white fondant press together, leaving a line of the white in sight about as wide as a date seed. Roll in sugar, put on unbuttered platters to harden.

DIVINITY CANDY.

Two cups white sugar, one scant cup of milk, $\frac{1}{4}$ cup corn syrup, butter size of a walnut, stir till it begins to boil. Cook until it forms a ball in cold water. When cool stir until it grains, then knead well and spread on tins. Nut meats or cocoanut may be added.—Mrs. M. Potruff, Lowell.

CHOCOLATE CARAMELS.

Two cups granulated sugar, 2 cups corn syrup, 2 table-spoons butter, 1 cup milk, $\frac{1}{4}$ lb. Baker's chocolate. Boil together until it will harden in water. Turn into buttered tin and mark into squares before cold. Nuts may be added. This makes a large rule.—Miss Nelle Wales.

Table of Measurements

Four salt spoonfuls equal 1 teaspoonful.

Four teaspoonfuls equal 1 tablespoonful.

Two teaspoonfuls equal 1 dessert spoonful.

Two dessert spoonfuls equal 1 tablespoonful.

Eight tablespoonfuls liquid equal 1 gill.

Six tablespoonfuls dry material equal 1 gill.

Two gills equal 1 cupful.

Two cupfuls, or 4 gills, equal 1 pint.

Four cupfuls of liquid equal 1 quart.

Four cupfuls of flour equal 1 quart.

Two cupfuls of solid butter equal 1 pound.

Two cupfuls of granulated sugar equal 1 pound.

Two and one-half cupfuls powdered sugar equal 1 pound.

Two cupfuls of milk or water, equal 1 pound.

One tablespoonful of butter equals 1 ounce

Two tablespoonfuls of flour equal 1 ounce.

Two tablespoonfuls of coffee equal 1 ounce.

Butter size of an egg means 2 tabelspoonfuls, or 2 ounces.

A tablespoon of melted butter is measured after melting.

A tablespoon of butter melted is measured before melting.

In measuring dry materials a spoonful means that whatever is measured should round as much above the spoon as the spoon rounds underneath.

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